SPECIAL COLLECTOR'S ISSUE

SAVEUR

Savor a World of Authentic Cuisine

101 Classic Recipes

The Best Caesar Salad Ever

Plus more irresistible appetizers and fantastic side dishes

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Delicious Main Dishes

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Boston cream pie, the best chocolate chip cookies, foolproof lemon soufflé, and more

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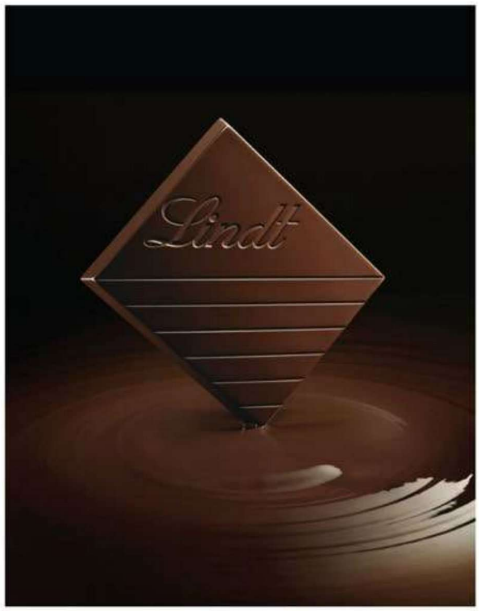

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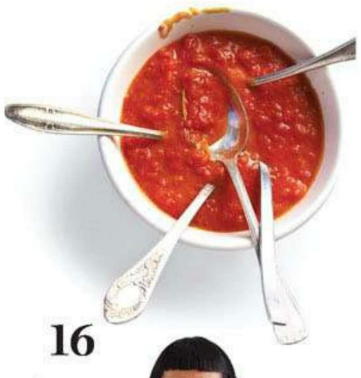
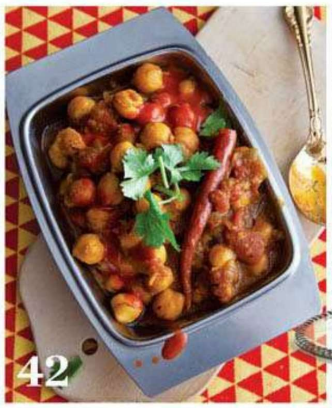
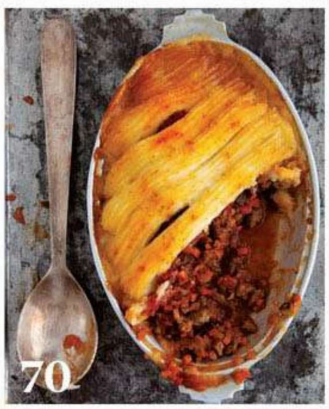
SAVEUR

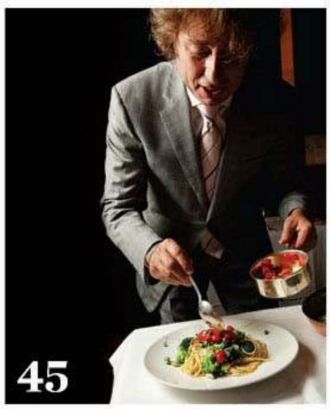
101 Classic Recipes

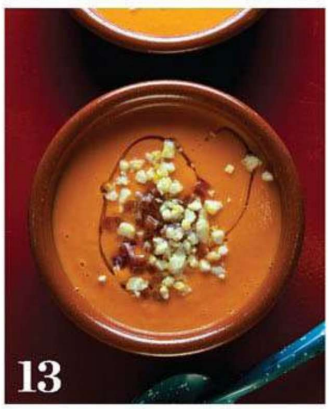
What makes a classic? From the inception of SAVEUR back in 1994, when our first Classic column featured an all-American berry crisp, we've asked that question. As we've traveled for our stories, tasting and cooking incredible, authentic foods from all over, we have come across certain dishes that we knew at first bite would stand the test of time. These are the foods that home cooks and chefs insisted we try, the ones, they said, they couldn't imagine their cuisines without. Each dish has a story to tell: There's *laab* (page 14), that spicy Laotian salad that spread throughout Southeast Asia, picking up flavors along the way; tagine (page 41), a savory Moroccan stew named for the ingenious vessel it's cooked in; crêpes Suzette (page 77), a French bistro dessert born of a fortuitous accident. They are the world's indispensable foods, time-honored and supremely delicious. To celebrate this 150th issue, we bring you the best renditions we have found. Some are favorites from past Classic columns; others are cherished recipes shared by friends, talented writers and cooks who have made SAVEUR what it is. By sharing these recipes and the stories behind them, we hope to inspire you to cook—to make these classics your own.











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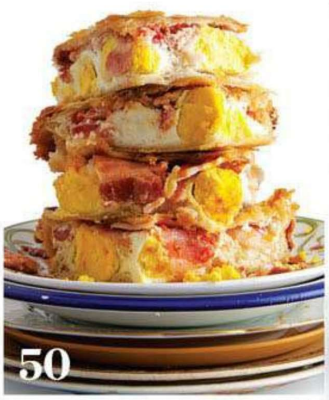

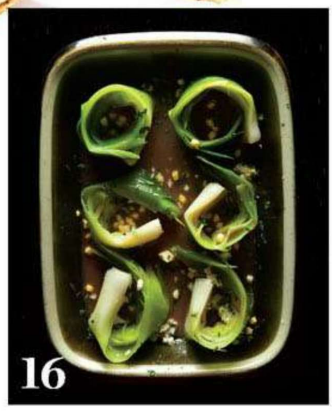

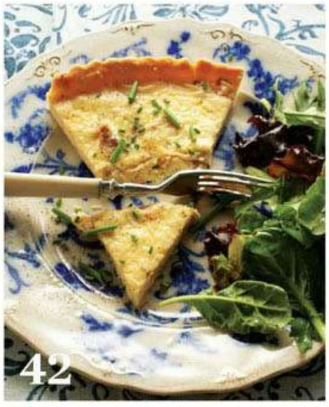

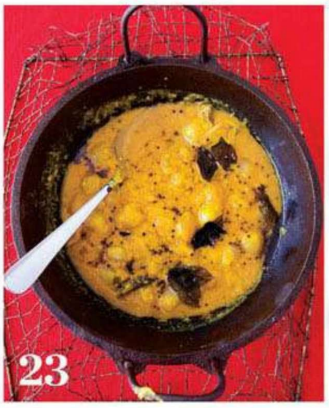

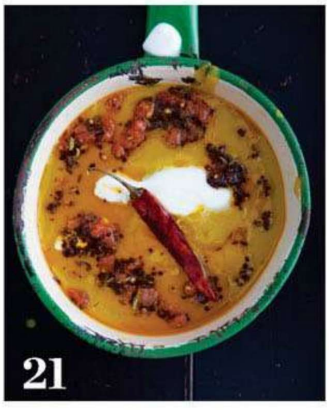

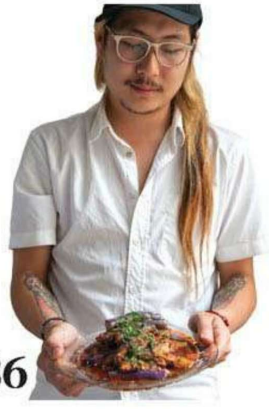

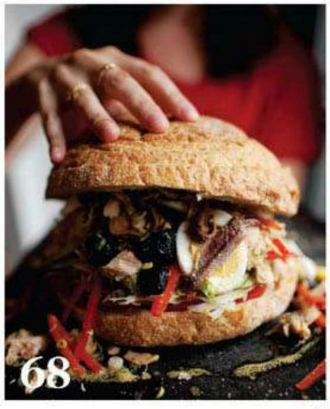

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CONTRIBUTING PHOTOGRAPHERS
André Baranowski, Penny De Los Santos, Ben Fink, Michael Kraus, Ariana Lindquist, Landon Nordeman, Barbara Ries

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PRODUCTION MANAGER **Courtney Janka**
DESIGN SERVICES DIRECTOR **Suzanne Oberholtzer**
GRAPHIC DESIGNERS **Julia Arana, Nicki Drumb, Willy Frei, Sommer Hatfield, Shannon Mendis**

HUMAN RESOURCES DIRECTOR **Kim Putman**

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Canada return mail: Pitney Bowes, P.O. Box 25542, London, ON N6C 6B2

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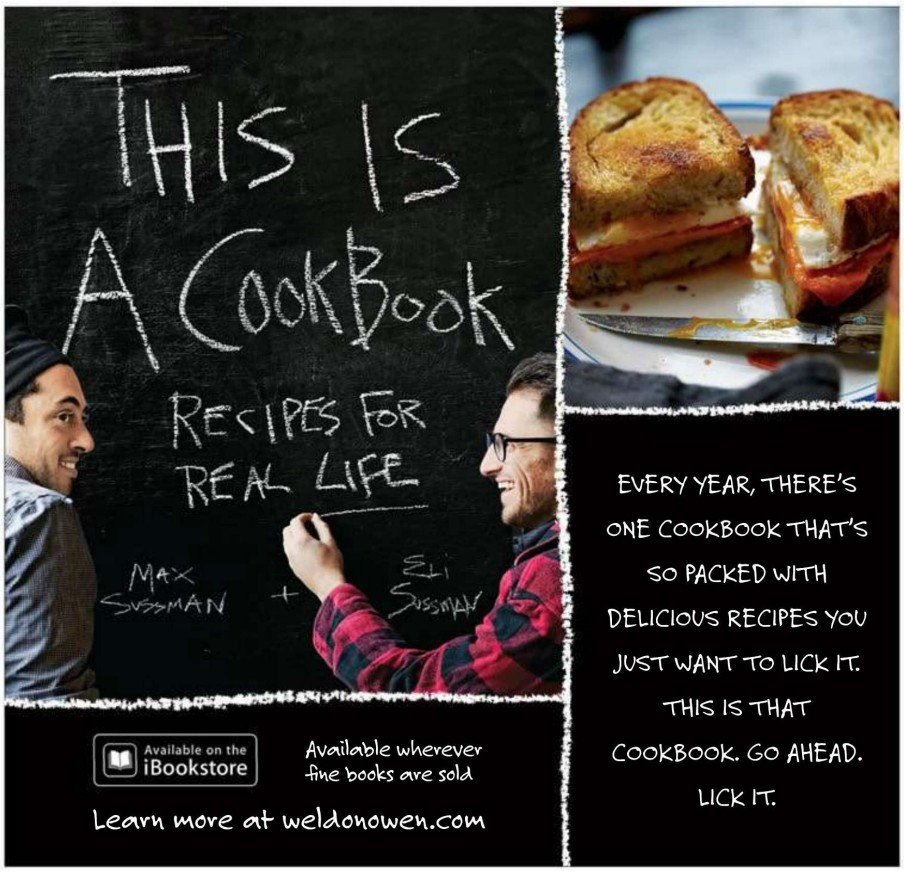

SAVEUR

VP, GROUP PUBLISHER
Ernie Renzulli
ernie.renzulli@bonniercorp.com

ASSOCIATE PUBLISHER **Kristin Cohen** 212/219-7402
kristin.cohen@bonniercorp.com

PRINT AND DIGITAL SALES

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TODD COLEMAN

The Feast Goes On

150 issues' worth of the world's most delicious foods

Like you, I first came to SAVEUR as a reader. From the inaugural issue, back in 1994, it captured my imagination as a magazine different from all other food magazines, one that portrayed with singular vividness and intensity the things that mattered most to me. True to the mission statement laid out in that first issue, SAVEUR captured the world for those of us who see it "food first." Now, as editor, I work to sustain what so fascinated me from the start, a vision not of trends or tricks, but of what is essential, long-lasting, and true about food—of what is, in short, classic.

To celebrate our 150th issue, and all the issues (pictured above) that came before, we present this special collection: 150 fabulous, classic recipes from around the world—101 here in the magazine and 49 more on saveur.com and in our digital edition. What better way to mark this milestone than with recipes as diverse as Tex-Mex enchiladas (page 62) and French *blanquette de veau* (page 54)? It's a collection that speaks to the timelessness and scope that are the essence of SAVEUR.

Twenty-five of these recipes have appeared in previous issues in our Classic column, and it's a rare pleasure to revisit those moments past. But the lion's share came to us from some of our most trusted contributors, a group as eclectic as the recipes themselves, including Jacques Pépin, who interpreted *coquilles St–Jacques* for us; Cantonese chef Martin Yan, who made us the best scallion pancakes ever; and critic and writer Mimi Sheraton, who shared the quintessential recipe for sauerbraten.

We're certain that when you see these recipes, you'll want to start cooking right away. Because you, too, experience the world food first. As SAVEUR evolves—as we all evolve as cooks and lovers of good food—that fundamental truth remains. —*JAMES OSELAND, Editor-in-Chief*

More Classics *Find 49 more recipes—plus videos of Martin Yan, Eric Kayser, and other great chefs preparing classic dishes—on saveur.com and in the digital edition of the magazine, available on the iBookstore.*

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Brendan McHale is the executive chef of the Tasting Table Test Kitchen & Dining Room in New York.

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Salmorejo

Spanish Chilled Tomato Soup

1 It was in Madrid in March where I first met *salmorejo*, gazpacho's richer, deeper cousin. The cool, creamy tomato soup transcended seasonality. It was topped with egg and *jamón ibérico*, which wept fatty tears over its surface. *Salmorejo* demands that you act as a Spaniard and mop up every drop with bread. Then, like an American, you order another. *—Alex Raij, a chef-owner of La Vara and Txikito restaurants in New York City*

- 3 tbsp. kosher salt, plus more to taste
- 8 plum tomatoes, cored, halved, and seeded
- 1 clove garlic, crushed
- 1 baguette (about 10 oz.), cut into large pieces
- ½ small yellow onion
- 1 cup extra-virgin olive oil, plus more for drizzling
- 2 tbsp. sherry vinegar
- Freshly ground black pepper, to taste
- 3 hard-boiled eggs, chopped
- 1½ cups finely chopped Iberian ham or prosciutto

Place salt, tomatoes, garlic, bread, and onion in a bowl, cover with boiling water, and let sit for 1 hour. Drain vegetables, reserving 1 cup soaking liquid; place in blender. Squeeze water from bread; place in blender with reserved soaking liquid, oil, and vinegar. Purée until smooth; season with salt and pepper, and chill. Pour into serving bowls; top with eggs, ham, and a drizzle of oil. Serves 8. (P)

APPETIZERS & SIDE DISHES

TODD COLEMAN

Colcannon

2 Leave it to the potato-loving Irish to dream up colcannon, spuds mashed with finely chopped cabbage and enriched with lots of cream. There are as many versions of this classic dish as there are Irishmen: Some cooks add carrots or kale to the mix, others incorporate butter, bacon, and caramelized onions. I recently tried a dairy-free version in Cashel, County Tipperary, where dark green cabbage was simmered in chicken stock and mashed with salted, boiled potatoes. Sacrilege? Probably. But still, so delicious. *—Brenda Weaver, a Florida-based writer and illustrator*

- 2 1/2 lb. russet potatoes, peeled
- 8 tbsp. unsalted butter, plus more for serving
- 1/4 medium head green cabbage, cored and thinly shredded
- 1 cup milk
- 1/3 cup heavy cream
- 4 scallions, green parts only, finely chopped
- Kosher salt and freshly ground black pepper, to taste

Place potatoes in a 6-qt. saucepan and cover with water by 1"; bring to a boil over high heat, and cook until tender, about 30 minutes. Drain, quarter, and set aside. Return pan to medium-high heat, and add butter; when melted, add cabbage, and cook, stirring, until wilted, about 5 minutes. Add milk, cream, and scallions, and bring to a boil; add potatoes, and using a potato masher, mash and stir potatoes until smooth and evenly incorporated. Season with salt and pepper, and transfer to a bowl. Serve hot with large pats of butter on top. Serves 6–8.

Laab

Thai Minced Pork Salad

3 I first tasted *laab* years ago at a rural market in southern Yunnan, the Chinese province that borders Southeast Asia. It was *laab* at its plainest, and closest to its origins: raw minced pork blended with hot chiles, Sichuan pepper, and salt. It was the rainy season, and I stood under an awning with a crowd of locals, eating, like them, with my fingers, delicious mouthful by mouthful.

Since then I have come across this minced pork salad all over Southeast Asia, and I have found that it varies both by region and by cook. The Shan in Burma lightly fry minced pork with shallots, lemongrass, galangal, sesame seeds, and a roasted chile paste. It's hard to beat. In northeast Thailand and Laos, *laab* is made of minced meat lightly poached in broth, then dressed with chiles, fresh herbs, and roasted rice powder, and eaten with sticky rice.

But the Tai Koen people of Northern Thailand take *laab* to a whole new level, a sophisticated evolution of the original. In traditional northern-style pork *laab*, the minced meat is enriched with finely sliced pork liver and heart as well as a little pork blood, then mixed with a nutmeg-chile-black pepper spice blend and lightly fried in garlic oil, brightened with fresh herbs, and topped with fried garlic, pork cracklings, and more herbs. Dazzling. *—Naomi Duguid, SAVEUR contributing editor and author of* Burma: Rivers of Flavor *(Artisan Books, 2012)*

- 1/3 cup canola oil
- 3 tbsp. mashed garlic
- 4 red Thai chiles, stemmed and minced
- 10 oz. ground pork
- 1 tsp. crushed red chile flakes
- 1 tsp. Chinese five-spice powder
- 1 tsp. freshly grated nutmeg
- 1 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1/4 tsp. ground coriander
- 1/4 tsp. ground cardamom
- 2 tbsp. minced mint, plus more to garnish
- 1 tbsp. minced scallions, plus more to garnish
- 1 tbsp. minced cilantro, plus more to garnish
- 2 tsp. fish sauce
- Thinly sliced kaffir lime leaves, lemongrass, shallots, cucumbers, and cherry tomatoes to garnish

① Heat oil in a 12" skillet over medium heat. Add garlic and chiles, and cook, stirring, until fragrant, about 2 minutes. Add pork, chile flakes, five-spice, nutmeg, salt, pepper, coriander, and cardamom, and cook, stirring, until pork is browned, about 2 minutes. Stir in mint, scallions, cilantro, and fish sauce, and cook until pork is done, about 4 minutes.

② Transfer to a large serving bowl, and top with scallions, cilantro, kaffir leaves, lemongrass, shallots, mint, cilantro, cucumbers, and tomatoes. Serve at room temperature. Serves 2–4. P

Hong Thaimee, chef-owner of Ngam, a Thai restaurant in New York City, with her pork *laab*

FROM LEFT: PENNY DE LOS SANTOS (2); TODD COLEMAN; ALL COVERS: TODD COLEMAN

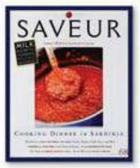
For residents of Buffalo, New York, where I was born, true Buffalo wings come only from Frank and Teressa's Anchor Bar, where owner Teressa Bellissimo invented the dish in 1964. There, wings are fried, then tossed in a combination of melted margarine and hot sauce. Today, the Anchor Bar serves 2,000 pounds of wings each day. —Denise Mickelsen, from "Wings of Desire" (April 2006)

4 BUFFALO WINGS

- Peanut oil, for frying
- 4 lb. chicken wings (about 40), separated into 2 pieces, wing tips removed, rinsed
- 12 tbsp. margarine
- 1 cup hot sauce, preferably Frank's Red Hot Original Cayenne Pepper Sauce
- 1 1/3 cups chunky blue cheese dressing
- 4 ribs celery, halved lengthwise, then cut crosswise into 3" sticks

① Heat oven to 200°. Pour oil to a depth of 2" in a 6-qt. Dutch oven, and heat over medium heat until a deep-fry thermometer reads 350°. Dry wings thoroughly with paper towels, and working in batches, fry wings until golden brown, about 12 minutes. Transfer wings to a wire rack set over a baking sheet, and place in oven to keep warm until all wings are fried.

② Heat margarine in a 12" deep-sided skillet over medium heat; stir in hot sauce until smooth. Add wings, and toss until completely coated. Serve wings in a large bowl with dressing and celery on the side. Serves 4.



The origins of leeks vinaigrette—poached leeks in a mustardy dressing—are unknown, but it's easy to imagine someone pulling them out of the stockpot once they had worked their magic, then seasoning them. As a Paris bistro owner put it, "Leeks have all the advantages: They're nourishing, cheap, and tasty." —Megan Wetherall, from "Poor Man's Riches" (August/September 2003)

5 POIREAUX VINAIGRETTE

Marinated Leeks with Herbs

- 8 medium leeks, trimmed of tough green parts
- Kosher salt, to taste
- 5 tbsp. red wine vinegar
- 2 tsp. Dijon mustard
- Freshly ground white pepper, to taste
- 7 tbsp. peanut oil
- 8 sprigs parsley
- 1 hard-boiled egg, chopped

① Starting about 1" above root end, slice leeks lengthwise, but not all the way through. Open leeks like a book and wash well in cold running water to remove all sand and dirt. Bring a 12" deep-sided skillet of salted water to a boil, add leeks, and cook over medium heat until soft but not mushy, about 6 minutes. Transfer leeks to a large bowl of ice water to stop them from cooking further. Carefully split leeks completely in half lengthwise, and transfer to a rack, cut side down, to drain thoroughly.

② Whisk vinegar, mustard, and salt and pepper together in a small bowl. Gradually add oil, whisking constantly, until vinaigrette is smooth and creamy. Adjust seasonings and set aside. Remove leaves from 4 of the parsley sprigs, chop leaves, and set aside.

③ Divide leek halves equally among 4 warm salad plates. Drizzle vinaigrette over leeks, and sprinkle with chopped parsley and egg. Garnish each plate with a sprig of parsley. Serves 4.

6 TOMATO SAUCE WITH ONION AND BUTTER

My mother's tomato, butter, and onion sauce unfailingly elicits feelings of comfort and well-being. Its ability to wash away fatigue and anxiety is almost miraculous, and its preparation borders on alchemy. Who would think that simply putting tomatoes, a peeled halved onion, butter, and salt in a pot and cooking it with barely an occasional stir until it is reduced, would produce such concentrated goodness? In my freezer there is always a batch, ready to be defrosted and enjoyed in the time it takes to cook some pasta. *—Giuliano Hazan, author of* Hazan Family Favorites: Beloved Italian Recipes *(Stewart, Tabori & Chang, 2012)*

- 8 tbsp. unsalted butter, cubed
- ¼ tsp. sugar
- 1 28-oz. can whole, peeled tomatoes in juice, crushed by hand
- 1 medium yellow onion, peeled and quartered lengthwise
- Kosher salt and freshly ground black pepper, to taste

Bring butter, sugar, tomatoes, and onion, to a boil in a 4-qt. saucepan over medium-high heat; reduce heat to medium-low, and cook, stirring occasionally, until flavors meld and sauce is slightly reduced, about 45 minutes. Discard onion, and season sauce with salt and pepper before serving. Makes 3 cups.

FROM LEFT: TODD COLEMAN (2); PENNY DE LOS SANTOS; VIRGINIE BLACHÈRE; TODD COLEMAN

Chicken Liver Pate

7 My family kicks off every Christmas Eve with my sister's chicken liver pâté, setting upon it like savages, schmearing the velvety stuff onto toast points. This ritual dates back to the 1980s, when my sister was first living on her own. Having discovered that chicken livers could be had dirt cheap, she prepared them in every way she could, including this one, a standby of French housewives and midcentury American ladies' luncheons alike. Puréeing the cooked livers along with a little brandy, a lot of butter, and a few other things transforms the humblest of ingredients into something magnificent. *—Beth Kracklauer*

- 8 oz. chicken livers, cleaned
- 4 cups chicken stock
- 2 tbsp. rendered chicken fat or unsalted butter
- ½ medium yellow onion, minced
- 1½ tbsp. cognac or brandy
- 2 hard-boiled eggs
- Kosher salt and freshly ground black pepper, to taste
- Toast points, for serving

Bring livers and stock to a boil in a 4-qt. saucepan over medium-high heat; reduce heat to medium-low, and cook until just cooked through, about 8 minutes. Drain, reserving ¼ cup cooking liquid; transfer to a food processor. Heat fat in a 10" skillet over high heat, and add onion; cook until browned, about 4 minutes. Transfer to food processor; add reserved cooking liquid, cognac, eggs, salt, and pepper; purée. Serve with toast. Makes about 1⅓ cups.

LOCRO

Argentine Hominy Stew

8 In Argentina, I fell for the gauchos and their *locro*—a stew of squash, meat, and hominy. It was creamy and slightly sweet, and its garnishing sauce, made with paprika, provided a festive burst of spice and color. *—Virginie Blachère, photographer*

- 2 cups dried, broken hominy
- 1 cup dried lima beans
- 1 cup dried chickpeas
- ¾ cup olive oil
- 1½ tsp. sweet paprika
- ½ tsp. crushed red chile flakes
- 8 cloves garlic, minced
- 1 lb. veal shoulder, cut into 1" pieces
- 1 lb. pork shoulder, cut into 1" pieces
- Kosher salt and freshly ground black pepper, to taste
- 10 oz. cured chorizo, cut into ½" slices
- 1 large yellow onion, minced
- 1 tbsp. tomato paste
- 1 tsp. dried oregano
- ½ tsp. ground cumin
- 1 bay leaf
- 1 small acorn squash, peeled, seeded and finely chopped
- Juice of 1 lemon
- 1 cup finely chopped scallions

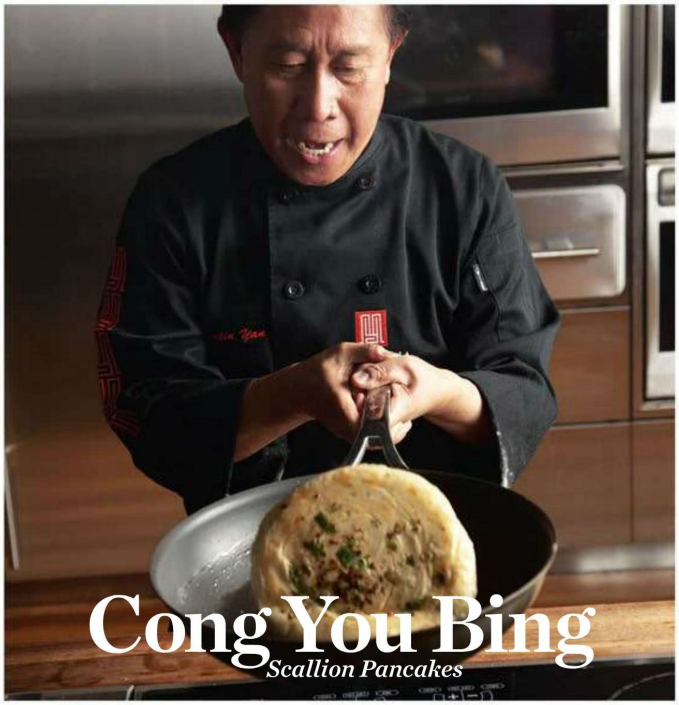
Rinse hominy under running water until water runs clear; place in a bowl with limas and chickpeas. Cover with water, and soak at least 8 hours or overnight; drain. Whisk ½ cup oil, paprika, chile flakes, and ¼ of the garlic in a bowl; set sauce aside. Heat remaining oil in an 8-qt. saucepan over medium-high heat. Season veal and pork with salt and pepper; working in batches, add to pan, and cook, turning, until browned all over, about 5 minutes. Transfer to a plate. Add chorizo; cook until fat renders, about 2 minutes. Add remaining garlic and onion; cook until soft, about 3 minutes. Add tomato paste, oregano, cumin, and bay leaf; cook for 2 minutes. Return meat to pan with hominy, beans, chickpeas, squash, and 10 cups water; boil. Reduce heat to medium-low; cook until hominy and beans are tender, about 2 hours. Stir in juice; season with salt and pepper. Divide among bowls; drizzle with sauce. Sprinkle with scallions. Serves 12. P

Major Grey's Chutney

9 Order a curry in many Indian restaurants, and Major Grey's comes alongside it; in an English pub, a dollop might complement cheddar cheese. However it's served, this Anglo-Indian condiment is scrumptiously sweet and tangy.

- 2¼ lb. mangoes, peeled and finely chopped
- 1 cup sugar
- 1 cup packed light brown sugar
- 1 cup apple cider vinegar
- 1 cup raisins
- ½ cup finely chopped ginger
- 3 tbsp. fresh lemon juice
- 2 tsp. chile powder
- 1 tsp. freshly grated nutmeg
- 1 tsp. kosher salt
- ½ tsp. ground cloves
- ½ tsp. ground black pepper
- 2 cloves garlic, minced
- 1 large yellow onion, finely chopped
- 1 stick cinnamon

Combine all ingredients in a 4-qt. saucepan; boil. Reduce heat to medium-low; cook, stirring, until reduced and thick, about 2 hours. Transfer to glass jars and seal; store in refrigerator for up to 2 weeks. Makes 5 cups.



Cong You Bing

Scallion Pancakes

10 Scallion pancakes are as widely popular in China as muffins are in America. The basic recipe for a simple scallion pancake—served with soy milk or rice porridge for breakfast—is just a guide. Some like it firmer, some fluffier. I add chile flakes for color, crunch, and a kick. What's a classic, after all? The pancake is a canvas; add anything you like. *—Martin Yan, executive chef-owner of San Francisco's M.Y. China restaurant*

- 4 cups flour, plus more
- 1 tbsp. baking powder
- 1 tbsp. kosher salt
- 1/3 cup canola oil
- 2 tbsp. toasted sesame oil
- 1 1/2 cup thinly sliced scallions
- 1 tsp. crushed red chile flakes
- 1/2 tsp. ground white pepper

① Process 2 cups flour and baking powder in a food processor. With motor running, add 2/3 cup cold water; process until dough forms, about 40 seconds. Transfer to a plate; set aside. Add remaining flour and salt to food processor, and with motor running, add 2/3 cup boiling water; process until dough forms, about 30 seconds. Return reserved dough to food processor; pulse until both doughs come together, about 35 seconds. Transfer to a lightly floured work surface; knead until smooth, about 4 minutes. Transfer to a greased bowl, cover; let sit at room temperature for 2 hours.

② Halve dough; using a rolling pin, roll 1 dough half into a 10" x 20" rectangle. Brush with 1 tbsp. canola oil and half the sesame oil. Sprinkle with half the scallions, half the chile flakes, and half the white pepper. Beginning with one long side, tightly roll dough like a jelly roll. Cut roll crosswise into 3 pieces, slightly stretch each piece, and starting from one edge, coil piece horizontally, tucking the end underneath. Using your hand, gently flatten coil into a disk; using a rolling pin, flatten into a 5" circle. Repeat with remaining pieces and second dough half, 1 tbsp. canola oil, remaining sesame oil, scallions, chile flakes, and white pepper. Let pancakes sit for about 10 minutes.

③ Heat oven to 200°. Heat 2 tsp. canola oil in a 10" nonstick skillet over medium heat. Add 1 pancake to skillet; cook, swirling skillet and turning once, until golden and crisp, about 10 minutes. Transfer to a baking sheet; place in oven to keep warm. Repeat with remaining oil and pancakes; cut into wedges to serve. Serves 6.

Above, Chef Martin Yan demonstrates his method for flipping a scallion pancake.

TODD COLEMAN (2)

Middle Eastern kibbeh is a finely ground paste of bulgur, onions, and lamb or beef, which is formed into patties or balls, filled with coarsely ground, sweetly spiced meat, onions, and pine nuts, and deep-fried. In my family, no party is complete without a platter of my aunt Suad's kibbeh. If I ask her for the secret to her recipe, she'll only show me her hands. —Alia Yunis, from "Meat & Grain" (May 2005)

11 KIBBEH

Beef and Bulgur Wheat Meatballs

For the filling:

- 1 tbsp. olive oil, plus more to garnish
- 1 medium yellow onion, roughly chopped
- 8 oz. ground beef sirloin
- 1 tsp. kosher salt
- 1/4 tsp. ground allspice
- 1/4 tsp. ground cinnamon
- 1/4 cup pine nuts, toasted
- 1 tbsp. ground sumac, plus more to garnish

For the shell:

- 1 1/2 cups fine bulgur
- 1 tbsp. kosher salt
- 1/2 tsp. ground allspice
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground black pepper
- 1 small yellow onion, finely chopped
- 1 1/2 lb. lamb shoulder, trimmed of all fat and sinew
- Canola oil, for frying
- Plain yogurt, for serving
- Mint leaves, to garnish

① For the filling: Heat oil in a 12" skillet over medium heat. Add onion, and cook, stirring, until soft, about 10 minutes. Add beef, and cook, breaking it up with a wooden spoon, until no longer pink, about 7 minutes. Add salt, allspice, and cinnamon, and cook, stirring, until meat begins to brown, about 4 minutes more. Transfer to a bowl, stir in nuts and sumac, and let cool.

② For the shell: Rinse bulgur, squeeze out excess water, and place in a large bowl. Add salt, allspice, cinnamon, pepper, and onion, and set aside. Grind lamb twice in a meat grinder, and add to bulgur mixture; knead mixture in bowl into a pliable paste, about 5 minutes. Cover bowl with a clean dish towel.

③ Shape about 1/4 cup of the bulgur-meat paste into a ball, moistening your hands with water as you work. Hold ball in one hand and insert index finger of other hand into center to form a hole. Shape ball into a thin-walled (about 1/4"-thick) oval with an opening at one end by molding ball around finger, gradually tapering closed end. Mend any cracks in shell with a moistened finger. Fill hole with 1 1/2 tbsp. of the filling. Moisten edges of opening, then gather edges together to seal. Gently form kibbeh into the shape of an egg, and keep moist under a clean dish towel. Repeat shaping with remaining filling and bulgur-meat paste to make 16 egg-shaped balls in all.

④ Pour oil to a depth of 2" into a 6-qt. Dutch oven, and heat over medium heat until a deep-fry thermometer reads 375°. Working in batches, fry kibbeh until browned all over, about 4 minutes. Drain on paper towels. Transfer to a serving platter, and spoon some yogurt on the platter alongside the kibbeh. Drizzle oil over yogurt, and sprinkle with more sumac. Serve with mint leaves on the side. Makes 16. P

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12 Chawanmushi

Japanese Egg Custard

My mother's *chawanmushi* seemed like a treasure hunt. I would dig into the tender egg custard, seeking out chicken, shrimp, gingko nuts, and lily root. She made it only in autumn when these last two delicacies appeared in our market. When I first tried to make *chawanmushi* myself, I cooked it at too high a heat, which left craters on its surface. Now I have mastered my mother's technique—keep the water bath simmering, never boiling—and it reminds me of her calmness in the kitchen. —*Hiroko Shimbo, author of* Hiroko's American Kitchen *(Andrews McNeel, 2012)*

Hiroko Shimbo, left, with the ingredients for making *chawanmushi*, Japanese egg custard.

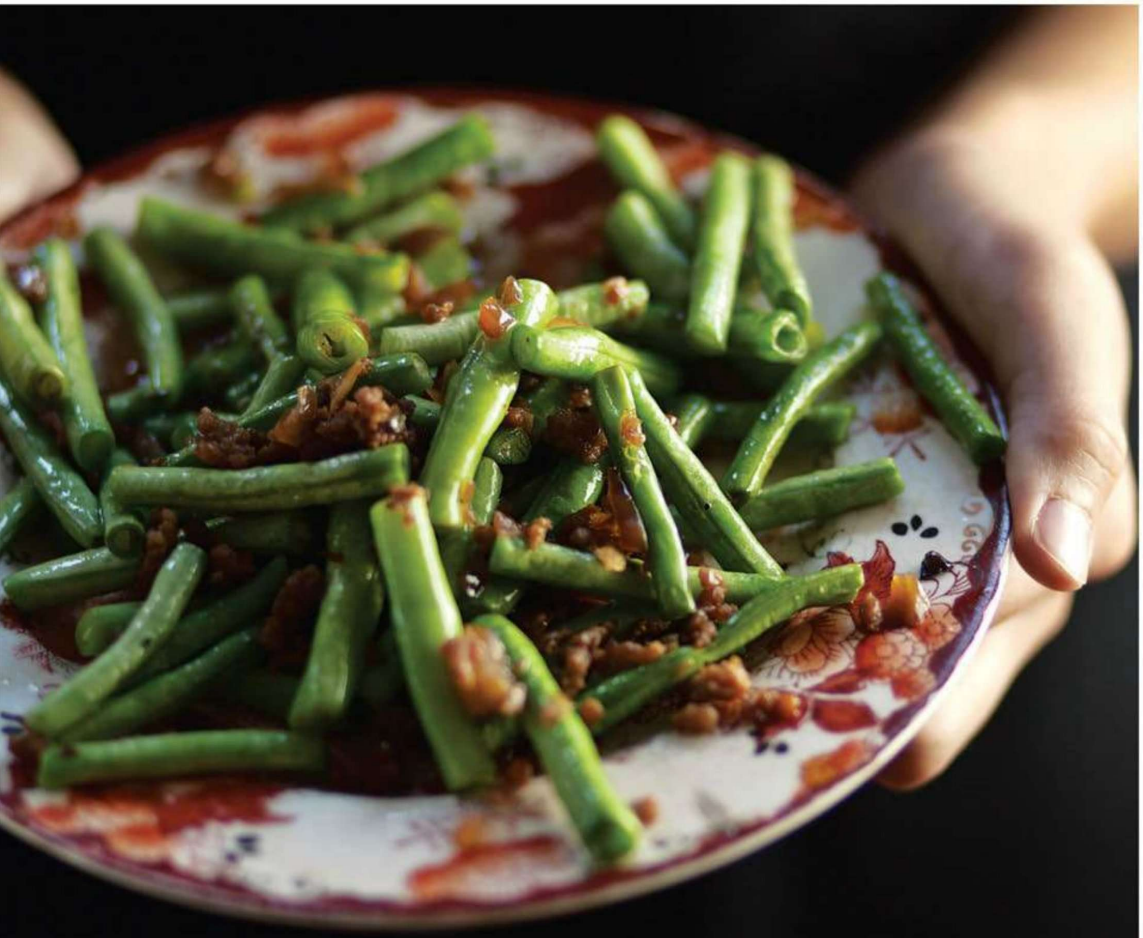
- 2 Japanese-style dried anchovies (iriko), heads removed
- ½ 2" x 15" piece kombu
- 2 tbsp. dried bonito flakes
- 1 boneless, skinless chicken breast, cut crosswise into ½"-thick slices, 1½" long
- 4 medium shrimp, heads removed, peeled, and deveined, halved lengthwise
- 1½ tsp. soy sauce
- 1½ tsp. mirin
- 3 eggs
- 2 shiitake mushrooms, stemmed and cut into 2 triangles each
- 4 tops of parsley sprigs, tied into a knot
- Zest of ½ lemon

① Bring anchovies, kombu, and 1½ cups water to a boil in a 4-qt. saucepan; remove and discard anchovies and kombu with a slotted spoon. Add bonito; remove from heat. Let steep for 5 minutes; pour through a strainer and set dashi aside.

② Heat oven to 325°. Bring a large pot of salted water to a boil over high heat. Add chicken; cook until opaque, about 3 minutes. Using a slotted spoon, transfer to a bowl; set aside. Add shrimp; cook until opaque, about 30 seconds. Drain; add to bowl with chicken. Divide mixture among four 6-oz. ramekins; place in a 9" x 13" baking dish.

③ Whisk dashi, soy sauce, mirin, and eggs in a bowl; pour through a fine strainer into a liquid measuring cup. Pour over shrimp and chicken in ramekins; top with mushroom triangle. Pour boiling water into baking dish to come halfway up sides of ramekins; bake until custard is just set, about 30 minutes.

④ Divide parsley among custard tops, and continue cooking until parsley is slightly wilted, about 2 minutes. Remove from oven, and transfer ramekins to serving plates; sprinkle with lemon zest before serving. Serves 4. P



GAN BIAN SI JI

Dry-Fried Green Beans

13 Thanks to my father, who always orders this dish at Chinese restaurants in America, *gan bian si ji dou,* the Mandarin name for Sichuan-style dry-fried green beans, was one of the few things I could say when I first moved to Beijing in 2009. The green beans are shallow-fried, a method which blisters them on the outside and renders them tender on the inside, with a whisper of a chew. Just enough pork for flavor cinches this dish, though the addition of *ya cai*, fermented Sichuan mustard greens, with their salty, umami flavor, makes it truly authentic and magical. Renditions vary, but the process of cooking it yourself—choosing whether it should be mild or spicy, garlicky or gingery, or if it should include dried chiles, salted black beans, or ground pork—is what makes the dish so likable. *—Lillian Chou, a Beijing-based chef and writer*

- ¼ cup canola oil
- 10 oz. green beans, cut into 2″ pieces
- 2 oz. ground pork
- 3 tbsp. finely chopped pickled mustard greens
- 1 tbsp. Chinese cooking wine
- 1 tbsp. soy sauce
- 1 tsp. toasted sesame oil
- Kosher salt and freshly ground black pepper, to taste

Heat 2 tbsp. oil in a 14″ flat-bottomed wok or 12″ skillet over medium-high; add beans, and cook, stirring often, until tender, about 5 minutes. Transfer to a bowl, and set aside; return wok to high heat. Add remaining oil, and then add pork; cook, stirring constantly, until browned, about 2 minutes. Return beans to wok along with greens, cooking wine, and soy sauce, and cook, stirring, until heated through, about 3 minutes. Remove from heat, and stir in sesame oil; season with salt and pepper. Serves 2–4. P

Mulligatawny

14 The Indian antecedent to my favorite soup, mulligatawny, likely was a thin, spicy lentil broth. The British thickened it, added meat, but, thankfully, kept the glorious Indian spices. *—Madhur Jaffrey, author of* Curry Nation *(Ebury, 2012)*

- 9 tbsp. unsalted butter
- 1 tsp. Aleppo pepper (optional)
- ½ tsp. cumin seeds
- ½ tsp. coriander seeds
- ½ tsp. black mustard seeds
- 2 dried chiles de arbol
- 1 plum tomato, minced
- 3 tbsp. minced ginger
- 6 cloves garlic, minced
- 1 large yellow onion, minced
- ½ jalapeño, minced
- ¼ cup flour
- 1 tbsp. ground coriander
- 2 tsp. ground cumin
- 1 ½ tsp. ground turmeric
- 9 cups chicken stock
- 1 ¾ cups red lentils
- 3 tbsp. minced cilantro
- 1 cup canned coconut milk
- ¼ fresh lemon juice
- Kosher salt and freshly ground black pepper, to taste
- Plain yogurt, to garnish

Cook 5 tbsp. butter, Aleppo, cumin, coriander, mustard, chiles, and tomato in an 8″ skillet over high heat until fragrant; set sauce aside. Heat remaining butter in a 6-qt. saucepan over medium-high heat. Add ginger, garlic, onion, and jalapeño; cook until browned, 15 minutes. Add flour, coriander, cumin, and turmeric; cook until smooth, 2 minutes. Add stock and lentils; boil. Reduce heat to medium-low; cook, covered, until tender, 45 minutes. Add cilantro; purée. Add coconut milk, juice, salt, and pepper; divide among bowls. Garnish with sauce and yogurt. Serves 4–6. P

FROM LEFT: PENNY DE LOS SANTOS (2); TODD COLEMAN; PENNY DE LOS SANTOS

SAMSUNG BRINGS SMART DESIGN TO THE OTHER FAMILY ROOM.

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SAMSUNG

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Sambar

South Indian Onion Stew

15 In South India, rice and *sambar* is a daily meal. A stew made from *chana dal* (yellow split peas), *sambar* is a spicy medium for vegetables from miniature eggplants to okra to pearl onions. South Indian *sambar* is bolstered by *sambar* powder—coriander seeds, red chile, fenugreek seeds, and curry leaves, among other spices, that are coarsely ground together—as well as spices typically found in garam masala. To Indians, *sambar* is what makes rice taste good.

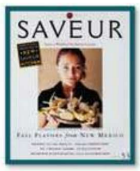
- 1 cup chana dal
- 1/2 tsp. ground turmeric
- 2 tbsp. Asian tamarind concentrate
- 2 tbsp. coriander seeds
- 1/2 tsp. cumin seeds
- 4 chiles de árbol, stemmed
- 2 tbsp. peanut oil
- 1/4 tsp. black mustard seeds
- 4 cups pearl onions, peeled
- 1/8 tsp. asafoetida
- 20 fresh curry leaves
- Kosher salt, to taste
- Cooked rice, for serving

① Boil dal, turmeric, and 5 cups water in a 4-qt. saucepan over medium-high heat. Reduce heat to medium-low; cook until soft, about 1 hour.

Set aside. Place tamarind and 2 cups boiling water in a bowl; let sit, stirring occasionally, until paste dissolves, about 30 minutes. Pour through a fine strainer into a bowl; discard solids; set tamarind aside.

② Heat coriander, cumin, and half the chiles in a 4-qt. saucepan over medium-high heat; cook, swirling pan, until lightly toasted, about 3 minutes. Transfer to a spice grinder; cool. Process until finely ground; set aside.

③ Return saucepan to heat with oil; add remaining chiles, chopped, and mustard seeds; cook until seeds pop, about 1 minute. Add onions; cook until golden brown, about 8 minutes. Add ground spices, asafoetida, and curry leaves; cook until fragrant, about 1 minute. Add cooked dal and tamarind; boil. Season with salt; serve with rice. Serves 4–6. (P)



In the early 20th century, someone ordained that bean soup should appear on the menus of the Senate's restaurants. Beige and creamy, studded with ham, and homey as a log cabin, Senate bean soup sends the politically useful message that lawmakers are small-town boys and girls at heart. —R.W. Apple Jr., from "Politics Aside" (September/October 2001)

16 SENATE BEAN SOUP

- 1 lb. dried navy beans, soaked overnight, drained
- 1 smoked ham hock
- 1 tbsp. unsalted butter
- 1 small yellow onion, finely chopped
- Kosher salt and freshly ground black pepper, to taste

① Bring beans, ham hock, and 8 cups water to a boil in a 6-qt. Dutch oven over medium-high heat; reduce heat to medium-low, and cook until beans are tender, about 1 hour.

② Meanwhile, heat butter in a 10" skillet over medium heat. Add onion, and cook, stirring, until soft, about 5 minutes. Transfer to pot with beans, reduce heat to low to keep warm. Remove ham hock, let cool slightly, and then remove meat, discarding bone, skin, and excess fat; finely chop meat and add back to soup. Lightly mash some of the beans in the pot to create a thick, creamy texture; season with salt and pepper. Serves 4–6.

FROM TOP: PENNY DE LOS SANTOS; TODD COLEMAN

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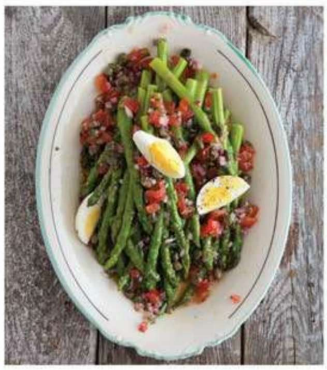
Espàrrecs Amb Vinagreta

Catalan Asparagus Vinaigrette

17 Every dressing works its own kind of transformation on the foods it adorns, but our sincerest awe may be reserved for Catalan *salsa vinagreta*. This perfect rendition, from Claudia Roden's masterpiece cookbook *The Food of Spain* (HarperCollins, 2011), is a deceptively simple mixture of olive oil, white wine vinegar, chopped parsley, and crushed tomato. Somehow it telegraphs coolness and warmth, acidity and richness all at the same time. When poured over steamed asparagus, it transforms the green and subtle vegetable into a sumptuous and well-turned-out dish—exactly what a great dressing should do.



Kosher salt, to taste
2 1/2 lb. asparagus spears, trimmed
7 tbsp. extra-virgin olive oil
3 tbsp. capers, drained
2 tbsp. fresh lemon juice
2 tbsp. finely chopped parsley
2 plum tomatoes, cored and finely chopped
1/2 red onion, minced
Kosher salt and freshly ground black pepper, to taste
2 hard-boiled eggs, cut into wedges

① Bring a large pot of salted water to a boil. Add asparagus; cook until tender, about 4 minutes. Drain; transfer to a serving platter.

② Whisk oil, capers, juice, parsley, tomatoes, onion, salt, and pepper in a bowl; pour over asparagus. Garnish with egg wedges. Serves 6–8.

Cream of Tomato Soup

18 As a nation, we didn't know we loved tomato soup until someone condensed it and put it in a can. That's when it became a steady presence on our tables, a fixture in our pantries and in our imaginations. (It's no accident that Andy Warhol's most famous soup can silkscreen is of tomato soup and not, say, vegetable beef.) To those of us who grew up loving the ready-made stuff, a recipe for homemade cream of tomato soup—a variation popularized in 1900, when Campbell's started printing the recipe on labels—is nothing short of revelatory. Crushed tomatoes bring brightness and body; bacon, a smoky depth; and a generous finish of crème fraîche infuses that signature luxuriousness. It's nuanced and vibrant in ways that the stuff out of a can just can't be. It's—if you'll pardon the expression—m'm, m'm, good.

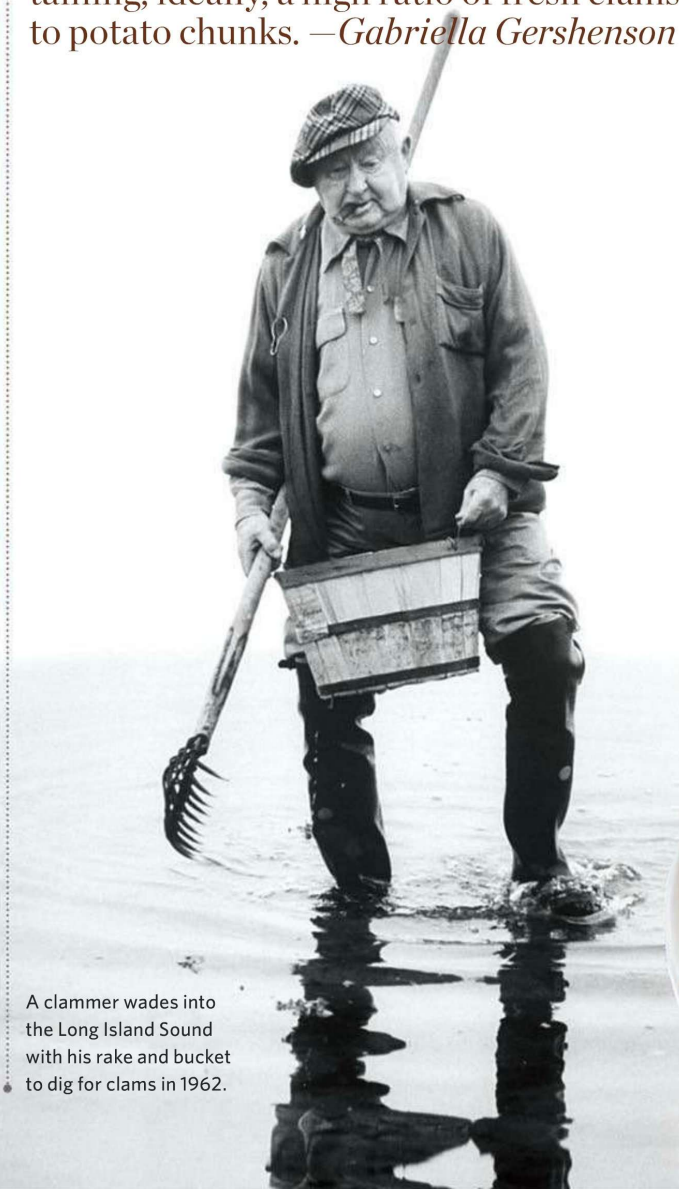
4 slices thick-cut bacon, finely chopped
2 tbsp. unsalted butter
4 cloves garlic, finely chopped
1 medium yellow onion, finely chopped
1 medium carrot, finely chopped
3 tbsp. tomato paste
1 tbsp. flour
4 cups chicken stock
2 sprigs thyme
1 bay leaf
1 15-oz. can whole, peeled tomatoes in juice, crushed by hand
1/4 cup heavy cream
Kosher salt and freshly ground black pepper, to taste
Crème fraîche, croutons, and finely chopped chives, to garnish

Heat bacon in a 4-qt. saucepan over medium heat, and cook until its fat renders and bacon is crisp, about 15 minutes. Add butter, and increase temperature to medium-high; add garlic, onion, and carrot, and cook, stirring, until soft, about 10 minutes. Add tomato paste, and cook, stirring, until lightly caramelized, about 3 minutes. Add flour, and cook, stirring until smooth, about 2 minutes more. Add stock, thyme, bay leaf, and tomatoes, and bring to a boil; reduce heat to medium-low, and cook, stirring occasionally, until slightly reduced, about 30 minutes. Remove from heat, and purée; return to saucepan, and stir in cream. Season with salt and pepper. Divide among bowls; dollop with crème fraîche, and sprinkle with croutons and chives. Serves 4–6.

FROM LEFT: PENNY DE LOS SANTOS; TODD COLEMAN; GEORGE SILK/TIME LIFE PICTURES/GETTY IMAGES; TODD COLEMAN

19 New England Clam Chowder

As a New Englander, one of the first regional foods I loved was clam chowder. I don't recall when I first tasted this comforting soup chock-full of tender mollusks. What I do know is clam "chowda" is a birthright for every person born within a 100-mile radius of Boston. In the Massachusetts suburbs, we didn't acknowledge differing styles from Rhode Island or Maine. To us, clam chowder was always a cream-based wonder, briny with clam liquor, smoky with bacon, and containing, ideally, a high ratio of fresh clams to potato chunks. —*Gabriella Gershenson*



A clammer wades into the Long Island Sound with his rake and bucket to dig for clams in 1962.

- 10 lb. clams in the shell, preferably cherrystone, scrubbed
- 4 oz. thick-cut bacon, finely chopped
- 2 tbsp. unsalted butter
- 1 tbsp. finely chopped thyme leaves
- 2 medium yellow onions, roughly chopped
- 2 bay leaves
- 2 ½ lb. new potatoes, cut into ¼" cubes
- 2 cups heavy cream
- Kosher salt and freshly ground black pepper, to taste
- Oyster crackers and hot sauce, for serving

① Bring 2 cups water to a boil in a 6-qt. saucepan over high heat. Add clams, and cover pan; cook until clams are steamed open, about 10 minutes (discard any that do not open). Remove from heat, and let cool. Remove clam meat from shells, and roughly chop; set aside. Pour cooking liquid from pan through a fine strainer into another bowl (you should have about 6 cups; if not, add enough water to make 6 cups); set aside.

② Heat bacon in a 6-qt. saucepan over medium heat, and cook, stirring, until its fat renders and bacon is crisp, about 10 minutes. Add butter, thyme, onions, and bay leaves, and cook, stirring, until soft, about 8 minutes. Add reserved cooking liquid and potatoes, and bring to a boil; reduce heat to medium-low, and cook, stirring, until potatoes are cooked through, about 20 minutes. Add chopped clam meat and cream; cook until warmed through, about 5 minutes. Season with salt and pepper; serve with crackers and hot sauce on the side. Serves 8.

KASHA VARNISHKES

Bow-Tie Pasta with Buckwheat Groats

20 Kasha varnishkes… the very name brings a smile to my lips, its plethora of shushing sounds inviting silence, simultaneous with its juicy exuberant consonants that demand to be heard. Of course, what delights is not just that onomatopoeic nomenclature (like grains of kasha dissolving in the mouth the moment it is spoken), but the taste memories lingering from youth.

This dish of sautéed onions tossed with pasta and buckwheat groats (the hulled, roasted kernels of buckwheat) is mainly associated with Russian Jews, though I suspect it may have been eaten by poor Eastern Europeans of all religions. It was prepared by my father's stepmother—my grandfather, something of a Bluebeard, buried at least four wives. I myself come from a mixed marriage (Russian Jewish father and German Jewish mother), and my mother as a rule rarely made these Russian peasant dishes. She didn't despise them; she just didn't feel at home making them, so we ate the stuffed cabbage and borscht mostly at my grandfather's house, or at the many cheap eateries in our neighborhood.

We lived in Williamsburg, when it was still a desperate ghetto and not a haven for young hip foodies. As a result, the food was uniformly delicious: at the Sunset Dairy cafeteria, at the numerous delicatessens, at the family restaurants like Bella's that welcomed babies by supplying high chairs, you could always get good kasha varnishkes—a side dish, never the main attraction, but all the more comforting for its humility.

Kasha itself, let's face it, tastes like nothing, or like nothing with a little dirt thrown in. But once it is cooked in chicken stock, lavished with caramelized onions that have been fried in chicken fat, if you're lucky, then folded in with bow-tie noodles, it becomes an ideal medium for sopping up flavors. Over the years, I learned that you have to coat the kasha with egg first, because that ensures the groats won't run together in a soggy mush, and each grain retains its integrity. A bit like macrobiotic rice, suitable for chewing hundreds of times. Me, I never masticate it more than once or twice, I am too eager to have that piquant union of bow-tie pasta, onion, and buckwheat swaddle my taste buds with each succeeding forkful.

Whenever I start rhapsodizing about the dish, I am told by people near and dear to me that they hate kasha, that it smells "like a wet basement." I suspect some kind of social-class bias lies beneath this aversion, especially amongst secular American Jews who are trying to distance themselves from the *shtetl*. But who am I to judge? They have a right to their tastes and I to mine. One more bit of melancholy proof, if we needed it, that each of us is isolated, in our wayward thoughts, our unappeasable desires, and our nostalgic culinary tastes. —*Phillip Lopate, author of* Getting Personal *(Basic Books, 2003)*

- 1 1/4 cups kasha
- 1 egg, lightly beaten
- 3 cups chicken stock
- Kosher salt, to taste
- 1 lb. farfalle pasta
- 1 cup rendered chicken fat or canola oil
- 2 large yellow onions, roughly chopped
- 4 cloves garlic, minced
- Freshly ground black pepper, to taste
- Thinly sliced parsley, to garnish

① Toss kasha and egg in a bowl until well coated. Heat a 12" skillet over medium-high heat. Add kasha; cook until egg is dry and kasha is lightly toasted, about 2 minutes. Add stock and salt; boil. Reduce heat to medium-low; cook, covered, until tender, about 14 minutes. Remove from heat; set aside. Bring a large pot of salted water to a boil. Add pasta; cook until al dente, about 10 minutes. Drain and set aside.

② Heat fat in a 6-qt. saucepan over medium heat. Add onions; cook until deeply caramelized, about 40 minutes. Add garlic; cook until soft, about 1 minute. Add kasha and pasta; cook, tossing, until heated through and coated in chicken fat, about 3 minutes. Season with salt and pepper and transfer to a serving platter; garnish with parsley. Serves 8.

TODD COLEMAN

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Hot and sour soup is a culinary contradiction. In it, the mildest ingredients—mushrooms, tofu—are nestled in a fiery, vinegar-laced broth. It is often administered to the unwell. Other cultures soothe their sick with bland milk toast and chicken broth, but the Chinese kick their sick in the pants. This soup doesn't just warm you; it burns through you and brings you back to life. —Mei Chin, from "Sour and Spice" (December 2005)

21 SUAN LA TANG

Hot and Sour Soup

For the pork:
- 1 tbsp. soy sauce
- 1 tbsp. brandy
- 1 tsp. cornstarch
- 4 oz. pork tenderloin, cut into ¼" cubes

For the soup:
- 8 cups chicken stock
- 3 tbsp. soy sauce
- 3 tbsp. white wine vinegar
- 3 tbsp. cornstarch
- 1 tsp. ground white pepper
- 1 tsp. kosher salt
- ½ tsp. cayenne
- 12 oz. firm tofu, drained and cut into ¼" cubes
- ¼ cup cubed potato
- 6 shiitake or wood ear mushrooms, cut into ¼" pieces
- 1 egg, lightly beaten
- 1 tsp. toasted sesame oil
- 2 tbsp. finely chopped cilantro, to garnish

① For the pork: Combine the soy sauce, brandy, and cornstarch in a medium bowl; add pork, and toss until combined. Let sit at room temperature for 15 minutes.

② For the soup: Whisk together stock, soy sauce, vinegar, cornstarch, pepper, salt, cayenne, and ¼ cup water in a 4-qt. saucepan, and bring to a boil over medium-high heat. Add pork, reduce heat to medium-low, and cook, stirring occasionally, until soup thickens, about 30 minutes. Add tofu, potatoes, and mushrooms, and cook until potatoes are tender, about 15 minutes.

③ Without stirring, slowly drizzle egg into simmering soup in a thin, steady stream. When egg strands float to surface, stir in oil. Ladle soup into serving bowls and garnish with cilantro. Serves 4–6.

TODD COLEMAN (2)

Gougères

Cheese Puffs

22 When you are 20, living in Paris, and subsisting on buttered baguettes and Gitanes, dinner out anywhere is a treat. One arranged for you by your generous godfather at the legendary restaurant Taillevent is a miracle. I'll never forget the meal's opening salvo, a silver tray holding burnished Gruyère pastry puffs called *gougères*, which arrived steaming from the oven, exuding the swoon-inducing scent of toasted cheese. They were featherlight, tender, and silky with eggs and butter, far more fragile than my familiar baguettes yet far more savory. Tasting such intense flavor in a tiny wisp of choux pastry was astonishing, a promise of the wonders still to come. —*Elizabeth Gunnison, a New York–based writer*

- ½ cup milk
- 8 tbsp. unsalted butter, cubed
- ½ tsp. kosher salt
- 1 cup flour
- 4 eggs, at room temperature
- 6 oz. Gruyère cheese, grated

① Heat oven to 425°. Bring milk, butter, salt, and ½ cup water to a boil in a 4-qt. saucepan over high heat. Add flour; stir until dough forms. Reduce heat to medium; cook, stirring dough constantly with a wooden spoon, until slightly dried, about 2 minutes. Transfer to a bowl; using a hand mixer, beat in 1 egg until smooth. Repeat with remaining eggs, beating each one at a time, until dough is smooth; stir in cheese.

② Using a large tablespoon, drop balls of dough onto parchment paper–lined baking sheets. Place in oven; reduce temperature to 375°. Bake until golden brown, about 30 minutes. Makes about 2½ dozen.

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Making Indian samosas, triangular fried pastries filled with peas and potatoes, is nothing like crafting delicate French pastry. It calls for a technique called moyan dena, *which involves vigorously rubbing fat into flour between your fingers—a process that develops the flour's glutens, coats every particle with fat, and produces a sturdy shell that won't rupture during frying. It yields a golden, flaky snack that is as gratifying to eat as it is to make.* —Margo True, from "Super Snack" (March 2005)

23 ALOO SAMOSE

Indian Spiced Potato Pastries

For the dough:
- 1 ½ cups flour
- ¼ tsp. kosher salt
- 4 tbsp. unsalted butter, softened

For the filling:
- 2 tbsp. canola oil
- 1 small yellow onion, minced
- ½ cup fresh or frozen peas
- 2 tbsp. minced cilantro
- 1 1″ piece ginger, peeled and minced
- 1 small hot green Indian chile, stemmed, seeded, and minced
- 1 ½ tsp. fresh lemon juice
- 1 ½ tsp. amchoor (dried mango powder)
- ½ tsp. anardana (ground dried pomegranate seeds)
- ½ tsp. ground coriander
- ½ tsp. garam masala
- ½ tsp. cumin seeds, toasted and lightly crushed
- ⅛ tsp. cayenne
- 2 medium waxy potatoes, boiled, peeled, and cut into ¼″ cubes
- Kosher salt, to taste

For the chutney:
- 3 ½ cups tightly packed cilantro leaves, finely chopped
- 1 cup tightly packed mint leaves, finely chopped
- 3 tbsp. fresh lemon juice
- 1 small hot green Indian chile, stemmed
- ¾ cup plain yogurt
- Kosher salt, to taste
- Canola oil, for frying

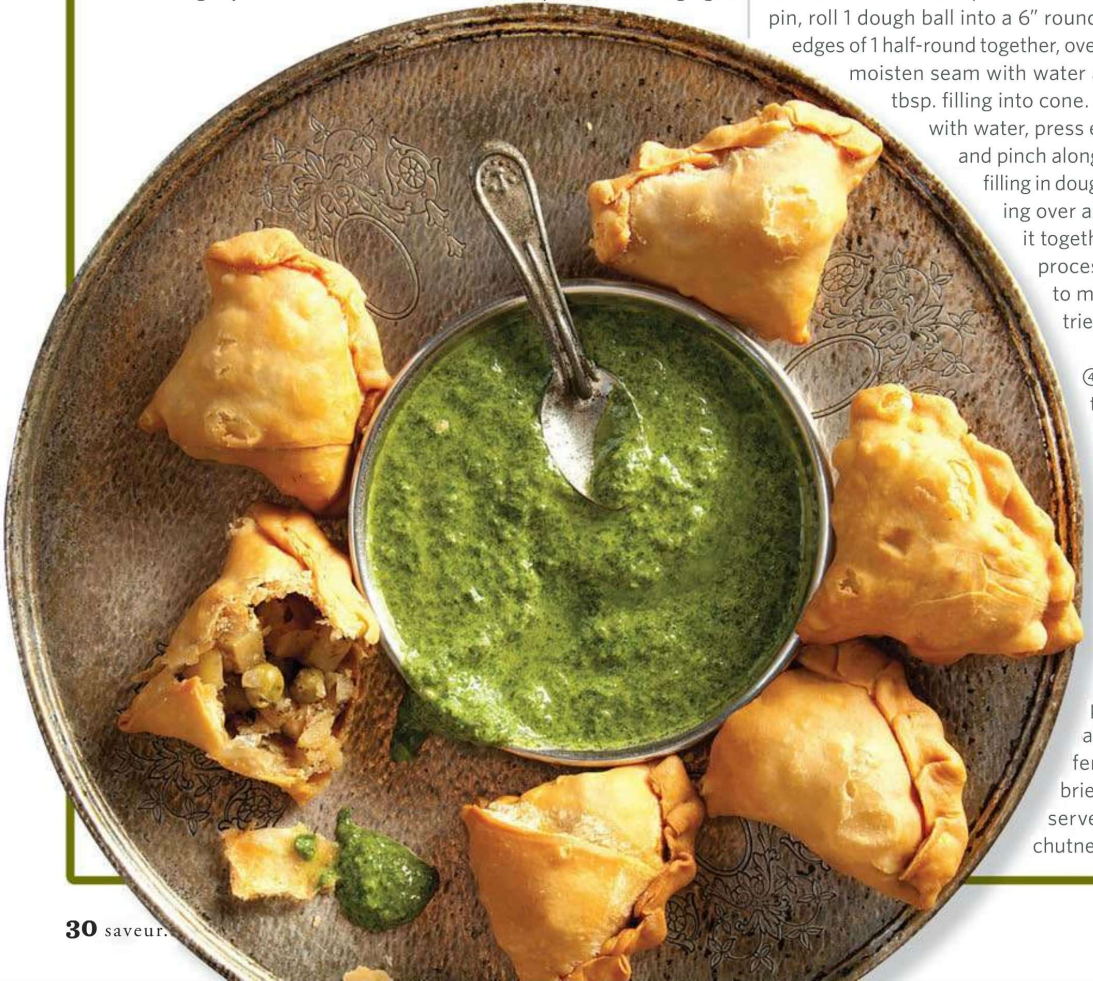
① For the dough: Whisk together flour and salt in a large bowl. Add butter, and using your fingers, rub into flour until pea-size crumbs form; add 6 tbsp. warm water, and mix with your fingers until dough forms. Transfer to a work surface, and knead until dough is smooth and elastic, about 12 minutes. Cover with plastic wrap, and chill for 1 hour or up to 24 hours.

② For the filling: Heat oil in a 12″ skillet over medium heat. Add onion, and cook until lightly browned, about 8 minutes. Add peas, cilantro, ginger, chile, and 3 tbsp. water; cover, and reduce heat to medium-low. Cook, stirring occasionally, until peas are soft, about 5 minutes. Add juice, amchoor, anardana, coriander, garam masala, cumin, cayenne, potatoes, and salt, and cook, stirring, until potatoes are heated through, about 5 minutes. Remove from heat, and set filling aside to cool completely.

③ Place dough on a lightly floured work surface, divide into 12 equal balls, and cover with a damp towel to keep from drying out. Using a rolling pin, roll 1 dough ball into a 6″ round; cut round in half. Gather straight edges of 1 half-round together, overlapping them by ¼″ to form a cone; moisten seam with water and press to seal. Spoon 1 heaping tbsp. filling into cone. Moisten inside of top edge of cone with water, press edges together to close top of cone, and pinch along top ¼″ of seam to completely seal filling in dough cone. Pleat length of seam by folding over about ¼″ of the dough and pinching it together in about ½″ increments. Repeat process with remaining dough and filling to make 24 pastries total. Set filled pastries aside.

④ For the chutney: Place cilantro, mint, juice, chile, and 3 tbsp. water in a blender, and purée until smooth. Transfer to a serving bowl, and stir in yogurt; season with salt, and refrigerate until ready to serve.

⑤ Pour oil to a depth of 2″ in a 6-qt. Dutch oven, and heat over medium heat until a deep-fry thermometer reads 350°. Working in batches, fry pastries until golden brown all over, about 10 minutes. Using tongs, transfer samosas to paper towels to drain briefly. Transfer to a serving platter, and serve hot or at room temperature with chutney on the side. Serves 6–8. P



TODD COLEMAN

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If Plato had imagined hash browns, they'd have been rösti: *good potatoes coarsely grated, pressed, and fried. In the dish's native Switzerland, recipes include bacon, rosemary, caraway seeds, eggs, pasta, cheese, even coffee. These variations can be delicious, but we found the definitive version in Bern, at Restaurant Della Casa—golden, impeccable, ideal.* —from "Swiss Bliss" (January/February 1998)

24 RÖSTI

Swiss Hash Browns

- 2 ¼ lb. russet potatoes (about 3 large)
- 2 tbsp. lard or unsalted butter
- 2 tbsp. canola oil
- 1 tbsp. kosher salt, plus more to taste

① Place potatoes in a large saucepan, cover with cold water, and bring to a boil over medium-high heat; cook until tender, about 30 minutes. Drain potatoes, and set aside to cool for about 10 minutes. Peel potatoes, then refrigerate until chilled, at least 1 hour. Grate potatoes using the large holes on a cheese grater; set aside.

② Heat lard and oil in an 8" nonstick skillet over medium-low heat. When lard has melted, add potatoes, sprinkle with salt, and mix well, coating potatoes with fat. Using a metal spatula, gently press potatoes, molding them to fit the skillet. Cook, shaking skillet occasionally, until edges are golden brown, about 20 minutes.

③ Cover skillet with a large inverted plate, invert the rösti over onto plate, then slide it back into the skillet, cooked side up; cook until golden brown on the bottom, about 20 minutes. Transfer to a cutting board, sprinkle with salt, and cut into wedges to serve. Serves 4.

TODD COLEMAN (2)

Ful Medames

Stewed Fava Beans

25 Best known as Egypt's national dish, *ful medames* is a hearty stew of warmed fava beans stirred with olive oil, lemon juice, and garlic, usually eaten for breakfast. But *ful*, as it's known casually, is a staple all over the Middle East. As such, there are many subtle variations, and the version I am fondest of is my grandmother Ruth's, whose parents hailed from Aleppo, Syria. She claims that her special touch is a pinch of cayenne pepper. I think it's something far less tangible. —*Lucy-Ruth Hathaway*

- 2 15-oz. cans fava beans, drained and rinsed
- ¼ cup fresh lemon juice
- ¼ cup olive oil, plus more to garnish
- 2 tsp. ground cumin
- ¼ tsp. cayenne
- 4 cloves garlic, peeled and mashed
- Kosher salt and freshly ground black pepper, to taste
- 2 hard-boiled eggs, cut into 6 wedges each
- 2 tbsp. finely chopped parsley

① Place beans in a 2-qt. saucepan and cover with water by 1". Place over medium heat, and bring to a boil; cook until beans are tender, about 8 minutes.

② Drain beans, and transfer to a bowl; add juice, oil, cumin, cayenne, garlic, and salt and pepper. Stir until beans are lightly broken up. Transfer to a serving platter, and surround with egg wedges; drizzle with more oil, and sprinkle with parsley before serving. Serves 2–4. P

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Mostarda di Frutta

Spicy Mustard and Fruit Preserves

26 *Mostarda* is not mustard. It is not sweet or acidic, not salty or spicy—at least, it's none of those things alone. It is made mostly of fruit, but is neither jelly nor jam nor dessert. It is closest, maybe, to a relish…but what a relish! It's confident stuff, best served with meats—its traditional counterpart is *bollito misto,* an assortment of boiled cuts—or cheeses that can take its sharpness. I ate my first bites of *mostarda* in the Italian town of Sant'Ambrogio di Valpolicella, spooned over milky Monte Veronese cheese. I'll never forget its delicious bite. It's a condiment that makes a meal. —*Tamar Adler, author of* An Everlasting Meal *(Scribner, 2011)*

- 8 oz. dried apricots, quartered
- 4 oz. dried cherries, halved
- 1½ cups sugar
- 3 tbsp. Dijon mustard
- 2 tbsp. brown mustard seeds
- 2 tbsp. canola oil
- ¼ tsp. cayenne
- 4 green apples, such as Granny Smith, peeled, cored, and cut into ½" cubes
- 3 bay leaves
- Kosher salt, to taste

Bring all ingredients and 3 cups water to a boil in a 4-qt. saucepan over medium-high heat; cook, stirring occasionally, until apricots and cherries are plumped, apples are tender, and liquid is reduced, about 40 minutes. Let cool. Makes about 5½ cups.

Caesar Salad

27 At nine years old, the closest I'd come to cooking was upending a box of Cap'n Crunch into a bowl. One Sunday, I found myself glued to *The French Chef*; Julia Child was making Caesar salad. It seemed like the best thing I could possibly eat. I asked my dad for permission to make it. As luck would have it, we had the ingredients. With my chicken-scratched notes, I assembled it. By God, it was good: the tang of the Parmesan and lemon, the sweet flash of the Worcestershire, the mellow egg, all draped upon an interplay of romaine and crouton crunches. It's been 40 years since, and I could eat it every day; Caesar salad is that perfect. —*James Oseland*

- 1½ cups olive oil
- 3 cloves garlic, peeled and smashed
- 8 oz. stale crusty Italian or French white bread, cut into 1" cubes
- 1 tbsp. fresh lemon juice
- 1½ tsp. Worcestershire sauce
- ½ tsp. hot sauce, such as Tabasco
- 4 oil-packed anchovy filets, drained and roughly chopped
- Kosher salt and freshly ground black pepper, to taste
- 12 oz. whole romaine lettuce leaves, inner leaves only
- 1 egg, lightly beaten
- 1 cup finely grated Parmesan

① Heat 1 cup oil and 1 clove garlic in a 12" skillet over medium heat. Add bread, and cook, tossing often, until golden brown and crisp, about 5 minutes. Transfer to paper towels to drain, and set aside.

② Rub remaining garlic over inside of a large wooden serving bowl, and leave in bowl. Add juice, Worcestershire, hot sauce, anchovies, and salt and pepper, and whisk until anchovies are broken down. Add remaining oil, and whisk until just blended. Add lettuce leaves, and toss to coat in dressing; drizzle egg over leaves, and toss again until evenly coated. Add reserved croutons, Parmesan, and salt and pepper, and toss until evenly combined; serve immediately. Serves 2.

FROM LEFT: TODD COLEMAN (3); CHARLIE VARLEY/SIPA PRESS

Borscht

28 When my parents emigrated from the Soviet Union to the U.S. in 1975, it didn't take them long to assimilate, something they were eager to do. Among our Russian friends, they were always the most "American," whether it came to their impressive command of English or the fresh,light way we ate at home. There were a few homeland favorites, however, that Mom kept in her repertoire. Perhaps the most beloved was borscht. Eaten hot or cold, vegetarian or with shreds of beef, enriched with a dollop of sour cream and wisps of dill, the beet-based soup is the quintessence of good Eastern European cooking. Hearty yet fine-tuned, dramatic in color yet humble in its ingredients,

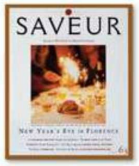
borscht, unlike my family, remains unapologetically Russian. —*Gabriella Gershenson*

- 2 ¾ lb. trimmed pork shoulder
- 2 ¼ lb. trimmed beef chuck
- 10 cups beef stock
- 4 ham hocks
- 1 bouquet garni (3 sprigs thyme, 3 sprigs parsley, 3 sprigs marjoram, 1 small leek, 1 rib celery, and 1 bay leaf, tied with kitchen twine)
- 1 ½ lb. beets, roasted and cut into ¼"-thick half-moons
- 4 leeks, white part only, finely chopped
- 1 large yellow onion, finely chopped
- 1 small head Savoy cabbage, cored and shredded
- 1 cup white wine vinegar
- Kosher salt and freshly ground black pepper, to taste
- Sour cream and dill fronds, to garnish

① Bring pork, beef, stock, ham hocks, and bouquet garni to a boil in an 8-qt. Dutch oven over medium-high heat; reduce heat to medium-low, and cook, stirring occasionally, until meat is tender, about 3 hours.

② Using tongs, remove meats from broth, and transfer to a cutting board; let cool. Discard bouquet garni. Cut pork and beef into ½" chunks; shred meat from ham hocks, and cut into ½" chunks. Discard bone, skin, and excess fat from hocks. Return chopped meats to broth; add beets, leeks, onion, and cabbage, and bring to a boil; reduce heat to medium-low, and cook, stirring, until soft, about 25 minutes. Stir in vinegar, and season with salt and pepper.

③ Divide among bowls, and garnish with sour cream and dill. Serves 10–12.



Oysters Rockefeller were created in New Orleans, at the legendary Antoine's. The restaurant refuses to give a recipe, but we do know that neither bacon nor spinach is involved. Instead, the oysters are topped with a roux full of herbs and vegetables, then combined with bread crumbs and broiled until the bivalves are tender and a delicate crust forms. —Kelly Alexander, from "Shell Game" (December 2002)

29 OYSTERS ROCKEFELLER

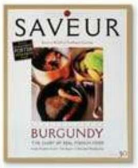
- Rock salt, as needed
- 12 bluepoint oysters, chilled
- 4 tbsp. unsalted butter
- 4 tbsp. flour
- ¼ tsp. cayenne
- 6 scallions, minced
- 2 ribs celery, minced
- 2 sprigs tarragon, stemmed and minced
- 1 bunch parsley, stemmed and minced, plus sprigs to garnish
- Kosher salt and freshly ground white pepper, to taste
- 3 tbsp. fresh bread crumbs

① Fill 2 ovenproof baking dishes halfway with rock salt. Shuck oysters over a bowl to catch their liquor (you should have about ½ cup), discarding flat top shells. Loosen oysters from bottom shells with a knife. Nestle 6 shucked oysters in their shells into each bed of rock salt; chill.

② Melt butter in a 2-qt. saucepan over medium heat. Add flour; cook until smooth, about 2 minutes. Add oyster liquor; cook until thickened to a paste, about 2 minutes. Stir in cayenne, scallions, celery, tarragon, parsley, and salt and pepper. Reduce heat to medium-low; cook until soft, about 1 hour. Transfer to a food processor, add bread crumbs, and process into a smooth paste, about 2 minutes.

③ Heat broiler to high. Place paste in a pastry bag fitted with a ½" fluted tip. Pipe paste completely over oysters. Broil until paste begins to brown and oysters are just cooked through, about 5–7 minutes. Garnish each dish with parsley sprigs, if you like. Serves 4–6.

Waiter Sterling Armour holds a dish of oysters Rockefeller, a specialty of the house at Antoine's in New Orleans.



Char siu bao *(roast pork bun) is a Cantonese specialty consisting of marinated pork encased in a spongy dough that's then steamed or baked. The best are filled with the stir-fried trimmings of marinated and roasted pork butt—a slightly fatty cut that stays tender during roasting. There are dozens of varieties of buns in China, but* char siu bao *remains among the most popular on dim sum carts—and my favorite.* —Corinne Trang, from "Bao Wow" (November 1998)

30 CHAR SIU BAO

Roast Pork Buns

For the dough:

- 1 tsp. active dry yeast
- 3 1/2 cups cake flour
- 1 tbsp. sugar
- 1 tsp. baking powder
- 2 tbsp. diced lard or vegetable shortening

For the filling:

- 1 tbsp. canola oil
- 3 scallions, white parts only, finely chopped
- 1 1/2 cups diced roast pork
- 3 tbsp. soy sauce
- 3 tbsp. oyster sauce
- 1 tbsp. sugar
- 1 tsp. cornstarch

① For the dough: Combine yeast in 1 1/4 cups water heated to 115° in a bowl; let sit until foamy, about 10 minutes. Combine flour, sugar, and baking powder in the bowl of a stand mixer fitted with a paddle. Add yeast mixture, and mix on low speed; add lard one piece at a time, increase speed to medium, and continue mixing until dough forms into a ball, about 5 minutes. Remove bowl from mixer, cover with plastic wrap, and let sit until doubled in size, about 2 hours. Knead dough until smooth and elastic, about 5 minutes. Shape into 16 equal-size balls.

② For the filling: Heat oil in a 10" nonstick skillet over medium-high heat. Add scallions; cook for 1 minute. Add roast pork, soy and oyster sauces, and sugar; cook until scallions have softened and pork is heated through, about 3 minutes. Dissolve cornstarch in 2 tbsp. water in a small cup, add to pork mixture, and cook until sauce thickens, about 1 minute more. Remove from heat, and let cool.

③ Place a dough ball in the palm of one hand and, with the thumb of your other hand, make a well in the center. Fill well with about 1 1/2 tbsp. pork filling; seal by pinching dough closed toward the center. Place a 2"-square piece of parchment paper over pinched area. Turn bun over, and use scissors to make a 1/2" crisscross incision in the center of the bun. Repeat process, filling remaining buns and placing on parchment paper squares. Keep filled buns covered with a damp towel. Place 8 buns, paper side down, in an 11" bamboo steamer; close tightly with lid. Meanwhile, bring 2 cups water to a boil in a 14" flat-bottomed wok over high heat. Fit bamboo steamer into wok, and steam until puffed, about 12 minutes. Repeat with remaining buns. Makes 16 buns.

FROM LEFT: TODD COLEMAN; PENNY DE LOS SANTOS

Hongshao Qiezi

Red-Cooked Eggplant

31 When San Francisco finally gained a Shanghainese restaurant in the 1970s, my mother, who was raised in Shanghai, insisted our family try their red-cooked eggplant. I can recall the melting tenderness of the vegetable, colored a dark red from braising in soy sauce and sugar. Mama never cooked eggplant this way at home, perhaps because my father insisted on eating Cantonese. Years later I learned from my friend Florence Lin how to prepare it. While ground pork or dried shrimp can be added, she favored just Asian eggplant cooked in peanut oil and then braised in soy sauce along with ginger, sugar, and water. I've recently discovered another intriguing take on the recipe, from Danny Bowien of the Mission Chinese Food restaurants in San Francisco and New York. Bowien employs ingredients—dill, chiles de àrbol, anchovies—that no Shanghainese home cook would. But the result is just as delicious. —*Grace Young, author of* Stir-Frying to the Sky's Edge *(Simon & Schuster, 2010)*

- 5 Chinese eggplant, quartered lengthwise, cut into 3" pieces
- 3 cups canola oil
- 3 tbsp. light brown sugar
- 2 tbsp. Chinese chili bean paste
- 1 tbsp. tomato paste
- 1 bay leaf
- 1 oil-packed anchovy filet, finely chopped
- 1 sachet of spices (5 whole cloves, 4 whole star anise, 2 pods black cardamom, one 4" strip peeled orange zest, and 1 stick cinnamon, halved, wrapped in cheesecloth and tied with kitchen twine)
- 2 cups chicken stock
- 1 1/2 tsp. Szechuan peppercorns, crushed
- 1 1/2 tsp. dark soy sauce
- 1 tsp. fennel seeds
- 2 chiles de arbol, stemmed
- 2 tbsp. Chinese cooking wine
- 1/2 tsp. fish sauce
- 3 cloves garlic, mashed
- 1 tbsp. finely chopped dill
- 1 tbsp. finely chopped chives
- 1/4 cup hot sesame chili oil

① Submerge eggplant in a bowl filled with ice water for 5 minutes. Meanwhile, heat oil in a 14" flat-bottomed wok over medium-high heat. Drain eggplant, dry thoroughly with paper towels, and add all to the oil. Cook until just soft and golden, about 3 minutes. Using a slotted spoon, transfer eggplant to a bowl, cover with boiling water, and let sit for 3 minutes. Drain; dry with paper towels.

② Discard all but 1/4 cup oil in wok; return to medium heat. Add sugar; stir until sugar dissolves and mixture looks like separated peanut butter. Add 1 tbsp. chili paste, tomato paste, bay leaf, and anchovy; cook for 1 minute. Add sachet of spices, stock, 1 tsp. peppercorns, dark soy sauce, fennel seeds, and chiles; boil. Cook until reduced by half, about 15 minutes; discard bouquet garni. Add remaining chili paste, wine, fish sauce, and garlic; cook for 1 minute. Add eggplant; fold into sauce. Transfer to a plate; garnish with remaining peppercorns, dill, chives, and chili oil. Serves 2. P

Chef Danny Bowien holds a plate of his red-cooked eggplant.

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Chicken with 40 Cloves of Garlic

32 Over the years, I've played around with a number of different recipes for chicken with 40 cloves of garlic. In James Beard's, unpeeled garlic lends its aroma to chicken as it braises. In the great *Staff Meals from Chanterelle* (Workman, 2000), David Waltuck updates the recipe with peeled cloves, which impart a more intense garlic flavor. The recipe I've ultimately settled on uses peeled cloves, too, and once I remove the chicken from the pan I let the garlic keep cooking until the cloves have all but melted. Then, a quick spin with a whisk makes a smooth sauce well worth the effort of all that peeling. *—Helen Rosner*

- 3 tbsp. olive oil
- 1 3–4-lb. chicken, cut into 8 pieces
- Kosher salt and ground black pepper, to taste
- 40 cloves garlic, peeled (you can use up to 100 cloves)
- ½ cup dry vermouth
- ¾ cup chicken stock
- 1 tbsp. chopped tarragon

Heat oven to 350°. Heat oil in a 6-qt. Dutch oven over medium-high heat. Season chicken with salt and pepper; add to pot and cook, turning once, until browned, about 15 minutes. Transfer to an 8" x 8" baking dish; set aside. Add garlic to pot; cook until browned in spots, about 6 minutes. Add vermouth; cook, scraping bottom of pot, until slightly reduced, about 2 minutes. Add stock; boil. Transfer ¼ of the garlic to baking dish; mash remaining into stock. Pour over chicken; bake until chicken is glazed and tender, 15–20 minutes. Garnish with tarragon. Serves 6–8.

MAIN DISHES

PENNY DE LOS SANTOS

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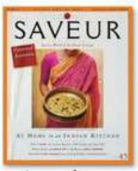


This dish of sliced beef in a sour cream sauce garnished with straw potatoes was named for the Stroganov family of Russian merchants. The inventor was plainly familiar with French cuisine (browning meat to make a pan sauce was not a Russian technique)—no surprise in a country whose wealthiest sent their chefs to train in France. The sour cream, however, is distinctly Russian. –Darra Goldstein, from "Classy Dish" (September/October 2000)

33 BEEF STROGANOFF

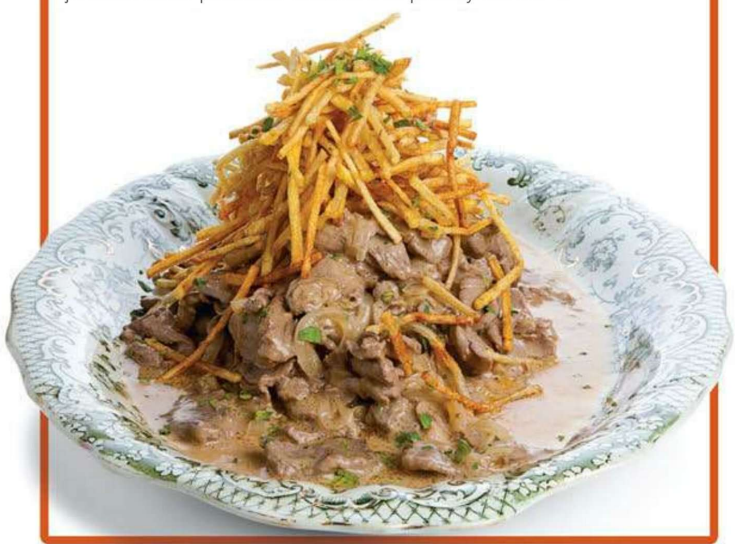
- 4 tbsp. unsalted butter
- 2 tbsp. flour
- 1 tsp. dry mustard
- 1 cup beef stock
- ¼ cup sour cream
- 1 small yellow onion, thinly sliced
- 1½ lb. beef tenderloin, cut into 3" x 1" x ⅛" slices
- Kosher salt and freshly ground black pepper, to taste
- Canola oil, for frying
- 4 russet potatoes, peeled and sliced into ⅛" matchsticks
- 2 tbsp. finely chopped parsley

① Heat 2 tbsp. butter in a 2-qt. saucepan over medium heat. Add flour and dry mustard, and cook, stirring, for 2 minutes. Gradually add stock, whisking constantly, and bring to a boil; cook until thick, about 2 minutes. Stir in sour cream, remove from heat, and set aside.

② Heat remaining butter in a 12" skillet over medium heat. Add onion, and cook until soft and lightly golden, about 5 minutes. Increase heat to high, add meat, and cook until just cooked through, about 3 minutes. Reduce heat to low, add reserved sauce, and season to taste with salt and pepper. Cover to keep warm.

③ Meanwhile, pour oil to a depth of 1½" in a 4-qt. saucepan, and heat over medium heat until a deep-fry thermometer reads 365°. Working in batches, fry potatoes until golden and crisp, about 3 minutes. Drain on paper towels; season to taste with salt while still warm.

④ Spoon stroganoff onto a serving platter, and cover with a mound of jumbled straw potatoes. Garnish with parsley. Serves 4.



Schnitzel à la Holstein

34 Oh, the many variations on the schnitzel theme. There's the basic wiener schnitzel—a veal cutlet pounded tender, breaded, and fried—found, with different regional flourishes, throughout central and northern Europe. This revamp was cooked up in the late 19th century at the Berlin restaurant Borschardt, to please the palate of one Friedrich von Holstein. The crisp-fried veal topped with luscious egg and salty anchovies and capers is a brilliant study in contrasting flavors and textures.

- 1 cup flour
- 1 cup fresh bread crumbs
- ½ cup milk
- 6 eggs
- 4 3-oz., ⅛"-thick veal cutlets
- Kosher salt and freshly ground black pepper, to taste
- 8 tbsp. unsalted butter
- 8 oil-packed anchovy filets
- 1 tbsp. finely chopped parsley
- 2 tsp. finely chopped capers
- Juice of 1 lemon

Place flour and crumbs on separate plates, and whisk milk and 2 eggs in a bowl. Season cutlets with salt and pepper. Coat cutlets in flour, then egg mixture, then dredge in crumbs. Heat 2 tbsp. butter in a 12" skillet over medium-high heat. Add 2 cutlets and cook, turning, until browned, 4–5 minutes. Transfer to a plate; repeat with 2 tbsp. butter and remaining cutlets. Return skillet to heat. Add 2 tbsp. butter; crack remaining eggs into skillet; cook until whites are firm, about 3 minutes. Place an egg on each cutlet; crisscross 2 anchovies over each. Return skillet to heat with remaining butter; cook, swirling, until brown and nutty, about 30 seconds. Stir in parsley, capers, and juice; pour over cutlets. Serves 4.

STEAM BLUE C

35 In summer in Philadelphia, trucks would park along certain streets, baskets in their beds shivering with live blue crabs. Sunday nights saw a crab pot boiling on my parents' yellow enamel stove. My father and I sat wordlessly, dozens of crustaceans between us. No one else in the family joined us; they eschewed the burden of my father's lousy temper and his drinking, and the mallets and picks it took to eat his favorite meal. The room smelled of Michelob and Old Bay seasoning. The crabs' shells were spicy and sharp. Cracking, sucking, sometimes drawing blood, I'd work my way to the moist, sweet meat. To this day, I crave a crab boil in summer, with all of its pleasures and its pain. —*Betsy Andrews*

ED RABS

- 1/3 cup Old Bay seasoning
- 3 tbsp. kosher salt
- 2 tsp. ground black pepper
- 2 tsp. ground ginger
- 2 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. dried thyme
- 1 tsp. cayenne
- 1 tsp. dry mustard powder
- 1 tsp. whole yellow mustard seeds
- 4 1/3 cups lager-style beer
- 2 2/3 cups cider vinegar
- 30 live blue crabs

① Make the seasoning mix: Combine Old Bay, salt, pepper, ginger, garlic and onion powders, thyme, cayenne, and mustard powder and seeds in a small bowl; set aside.

② Bring beer and vinegar to a boil in an 8-qt. saucepan fitted with a steamer insert over high heat. Using tongs, layer crabs in the steamer, sprinkling some of the seasoning mix between each layer and on top of final layer. Cover pan, and cook until crabs are cooked through, about 10 minutes. Remove from the heat, and let cool for 10 minutes before serving. Serves 6.

DJAJ MQUALLI

Chicken, Olive, and Lemon Tagine

36 Tagine, the Moroccan stew, shares its name with the terra-cotta pot it's traditionally cooked in, whose neat conical lid promotes convection and even cooking. There are many versions; maybe the most classic is braised chicken, green olives, and lemons in a sauce fragrant with ginger and coriander.

- 3 tbsp. olive oil
- 6 whole chicken legs
- Kosher salt and freshly ground black pepper, to taste
- 2 large yellow onions, sliced
- 2 tbsp. ground coriander
- 2 tsp. ground white pepper
- 2 tsp. ground ginger
- 1 tsp. ground turmeric
- 1/2 tsp. crushed saffron threads
- 1 1/2 cups chicken stock
- 6 oz. green olives, cracked
- 2 tbsp. unsalted butter
- 1 tbsp. finely chopped parsley
- 2 tsp. finely chopped cilantro
- 2 jarred preserved lemons, cut into slices

Heat oven to 350°. Heat oil in an 8-qt. Dutch oven over medium-high heat. Season chicken with salt and pepper; add to pot and cook, turning, until browned, 12–15 minutes. Transfer chicken to a plate. Add onions to pot; cook until golden, 10–12 minutes. Add spices; cook for 2 minutes. Return chicken to pot with stock; boil. Bake chicken, covered, until tender, 35–40 minutes. Stir in olives, butter, parsley, cilantro, and lemons into pot, and cook for 6 minutes. Serve with rice or flatbread. Serves 6. P

Canh Chua Cá

Sour Fish Soup

37 Southern Vietnamese cooks often simmer catfish steaks with caramel sauce, and use the fish's head and tail in this refreshing soup brightened with tamarind and pineapple. Serve with rice, and that's my quintessential Viet meal. *—Andrea Nguyen,* SAVEUR *contributing editor*

- 1 tbsp. canola oil
- 1 small yellow onion, thinly sliced
- 2 tbsp. Asian tamarind concentrate
- 1 1/2 tbsp. Vietnamese fish sauce
- 1 1/2 tsp. sugar
- Kosher salt, to taste
- 12 oz. catfish filets, cut into 1" pieces
- 1 cup cubed fresh pineapple
- 8 oz. okra, cut into 1" pieces
- 2 cups mung bean sprouts
- 1 tsp. ground cumin
- 2 plum tomatoes, cored, cut into wedges
- 6 sprigs cilantro, chopped
- Cooked white rice, for serving

① Heat oil in a 4-qt. saucepan over medium heat. Add onion and cook, stirring, until soft, about 5 minutes. Add tamarind, fish sauce, sugar, salt, and 6 cups water, and bring to a boil. Reduce heat to medium-low, add catfish and pineapple, and cook until catfish is just cooked through, about 6 minutes.

② Add okra and cook until tender but firm, about 2 minutes. Add sprouts, cumin, and tomatoes; cook, until sprouts just wilt, about 30 seconds. Remove from heat, divide soup among bowls, and garnish with cilantro. Serve with rice. Serves 6–8. P

FROM LEFT: TODD COLEMAN (2); LANDON NORDEMAN; TODD COLEMAN; PENNY DE LOS SANTOS

CHANA MASALA

Spiced Chickpeas

38 It is the food of the poor, the handcart-pullers. A simple chickpea stew, it is called by many names: *chana, chole, hara matar* when it's green. Its tartness comes from tamarind, pomegranate seeds, green mango powder, or lemon. It can be dry or wet, fortified with potatoes, tomato-red or almost black. Under any name, it feeds India.

On highways in the country's north, truck drivers stop for lunch at roadside *dhabas*. The waiter, some stripling lad, will gesture to a rope cot shaded by a tree. The cot will have a wood plank dividing it in the middle; on the other side will be another driver. A plate of *chana masala*, and the balloon-sized fried bread *bhature*, will be deposited on the platform, along with sliced onions, chiles, and lime. After eating their fill, the drivers will stretch out head to toe and snooze before returning to the road.

If you go to a *gurudwara*, a Sikh temple, in Ludhiana or London, you'll be offered a plate of *chana* after the prayers, during *langar*, the communal meal distributed to whoever comes through the doors. Many people, Sikhs or not, are nourished by the *langar*. Ounce for ounce, chickpeas contain as much protein as meat.

Chana nourishes in other ways, too. One Thanksgiving a few years ago my extended family met in my sister's house in Raleigh, North Carolina. It had been a slightly tense holiday, with everybody trying to sweep the usual family tensions under the rug. We had eaten turkey with all the trimmings, but something was missing. It was around midnight, and we were sitting in the living room, drinking whatever was at hand. The kids were still up and running around. Unbelievably, we were hungry.

I went to the kitchen and opened a few cans of garbanzos and started cooking a pot of *chana*. I put the pot down on the living room floor, with a stack of pita bread next to it. First the children ate, dipping the bread straight into the pot. Then the adults, with equal disregard for ceremony or silverware. Soon, the tension dissipated into laughter, out-of-tune song, and the elemental comfort of a well-known food filling up our bellies. *—Suketu Mehta, author of* Maximum City: Bombay Lost and Found *(Vintage, 2005)*

- 2 tbsp. minced ginger
- 3 tsp. garam masala
- 2 tsp. ground turmeric
- 8 cloves garlic, chopped
- 1/4 cup canola oil
- 2 tsp. coriander seeds
- 1 tsp. cumin seeds
- 3 green cardamom pods
- 2 chiles de arbol, stemmed
- 1 stick cinnamon
- 2 large yellow onions, chopped
- 1 15-oz. can whole peeled tomatoes in juice, crushed
- 2 tbsp. Asian tamarind concentrate
- 3 15-oz. cans chickpeas
- 2 tbsp. fresh lemon juice
- 1/4 tsp. amchoor (green mango powder, optional)
- Kosher salt, to taste
- Cilantro and hot sauce, to garnish
- Cooked rice, for serving

Puree ginger, 1 tsp. garam masala, turmeric, garlic, and 3 tbsp. water in a food processor; set paste aside. Heat oil in a 6-qt. saucepan over medium-high heat. Add coriander, cumin, cardamom, chiles, and cinnamon; cook until fragrant, about 1 minute. Add onions; cook until lightly browned, about 8 minutes. Add reserved paste; cook for 3 minutes. Add tomatoes; cook until slightly reduced, about 4 minutes. Add tamarind and chickpeas; boil. Reduce heat to medium-low; cook until liquid is reduced by 1/4, about 45 minutes. Add remaining garam masala, juice, amchoor, and salt; garnish with cilantro and hot sauce. Serve with rice. Makes about 6 cups. P

Quiche Lorraine

39 When I worked for a catering company in the seventies, we cranked out dozens of quiches Lorraine every day. Many a night I'd bring home one of the egg-, cream-, and bacon-filled tarts, and my boyfriend (now my husband) would dog the whole thing in one sitting. When *Real Men Don't Eat Quiche* hit the bookstores, we had no idea what they were talking about. *—Sara Moulton, host of* Sara's Weeknight Meals *on PBS*

- 1 3/4 cups flour
- 8 tbsp. unsalted butter, cubed and chilled
- 1 tsp. kosher salt, plus more
- 3 eggs
- 3/4 cup grated Gruyère
- 1/2 cup heavy cream
- 1/2 cup milk
- 1/4 tsp. cayenne
- 1/4 tsp. freshly grated nutmeg
- Freshly ground black pepper, to taste
- 3 slices bacon, finely chopped
- Chopped chives, to garnish

① Place flour, butter, and salt in a bowl; using your fingers, rub together until pea-size crumbles form. Add 1 egg and 1 tbsp. ice-cold water; stir until dough forms. Briefly knead until smooth; form into a disk. Wrap and chill for 1 hour. Whisk together remaining eggs, cheese, cream, milk, cayenne, nutmeg, and salt and pepper in a bowl. Cook bacon in an 8" skillet over medium heat to render its fat, about 12 minutes; cool. Add to egg mixture; set filling aside.

② Heat oven to 375°. Roll dough into a 13" circle; transfer to a 11" tart pan with a removable bottom, pressing into bottom and sides. Trim excess dough; chill for 30 minutes. Prick bottom with a fork; cover with parchment paper, fill with dried beans, and bake until set, about 20 minutes. Remove paper and beans; bake until light brown, about 15 minutes. Reduce oven temperature to 325°; pour filling into crust. Bake until just set, about 20 minutes; garnish with chives. Serves 6–8.

FROM LEFT: PENNY DE LOS SANTOS; TODD COLEMAN

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40 Joe's Special

Joe's Special is one of the most odd and divine scrambles known to man. Consisting of egg, garlic, spinach, and ground beef, the dish originated in San Francisco in the 1920s, at a long-gone Italian-American restaurant, New Joe's. Later, it was the signature dish of a Bay Area chain called Original Joe's—and a standby for countless home cooks in Northern California, including my mom. At least once a month, we ate it for dinner, and I still make it, as there are few dishes so appealing and comforting to eat. —*James Oseland*

- 2 tbsp. olive oil
- 5 cloves garlic, minced
- 1 medium yellow onion, finely chopped
- 8 oz. ground chuck
- 1 10-oz. package frozen chopped spinach, thawed and squeezed dry in paper towels
- 8 eggs, lightly beaten
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup finely grated Parmesan
- Crusty Italian bread, for serving

Heat oil in a 12" skillet over medium-high heat. Add garlic and onion; cook until soft, about 5 minutes. Add chuck; cook, stirring, until browned and all moisture evaporates, about 10 minutes. Add spinach; cook until heated through, about 2 minutes. Add eggs; cook until eggs are cooked and mixture is slightly dry, about 4 minutes. Season with salt and pepper; sprinkle with Parmesan. Serve with bread. Serves 4.

BOBOTIE

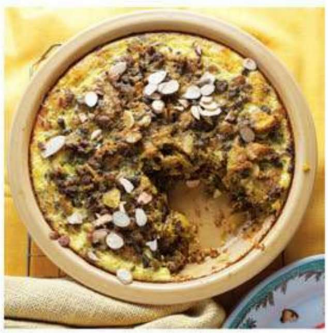
South African Meat Pie

41 I almost feel uncomfortable describing *bobotie* as a type of meat loaf, because it's so much more than that. A Cape Town specialty and one of South Africa's best-known dishes, it generally consists of spiced meat—normally beef, sometimes lamb—mixed with chutney and tamarind paste and milk-soaked bread, poured into a dish, topped with a custard of egg and milk, and baked until it's golden on top. The dish's origins go back to the mid-17th century, when the first Malay slaves were brought to the Cape of Good Hope, and with them, their cooking. At the same time Dutch colonizers brought a taste for sweet things—hence the golden raisins mixed in with the meat; Indian immigrants, who began arriving in the late 19th century, contributed warming curry spices, giving rise to the classically Cape Malay balancing act between sour, spicy, sweet, and savory flavors that makes *bobotie* so satisfying. Often almonds are part of the recipe, and even bananas, but there are limits to what you can do and still call it *bobotie*. I believe the traditional way is the best way. —*Reuben Riffel, chef-owner of the Reuben's restaurants in South Africa*

- 2 oz. Asian tamarind paste
- 2 slices square white sandwich bread
- 1/2 cup milk
- 2 tbsp. canola oil
- 2 lb. ground lamb shoulder
- 2 tbsp. unsalted butter
- 2 medium yellow onions, finely chopped
- 2 cloves garlic, finely chopped
- 2 tbsp. curry powder
- 1 tbsp. sugar
- 1/4 cup sliced almonds
- 3 tbsp. golden raisins
- 2 tbsp. fresh lemon juice
- 1 tsp. lemon zest
- 2 eggs
- Kosher salt and freshly ground black pepper, to taste

① Break tamarind paste into small pieces and place in a small bowl; cover with 1/2 cup boiling water, and let sit until soft, about 30 minutes. Massage and stir paste and water together with your fingers until paste dissolves; pour through a fine strainer into a bowl, and set tamarind juice aside. Meanwhile, tear bread into small pieces and place in a small bowl; cover with 1/4 cup milk and let sit until bread soaks up milk; set aside.

② Meanwhile, heat oil in a 12" skillet over medium-high heat; add lamb, and cook, stirring occasionally, until well browned all over and all moisture evaporates, about 25 minutes. Transfer to a bowl, and set aside. Return skillet to heat along with butter, and add onions and garlic; cook, stirring, until soft, about 5 minutes. Add curry powder and sugar, and cook, stirring, until fragrant, about 2 minutes; transfer to bowl with lamb along with reserved tamarind juice, soaked bread, 3 tbsp. almonds, raisins, lemon juice and zest, and 1 egg. Season with salt and pepper, and mix until evenly combined. Transfer to a 9" deep-dish pie plate, and spread evenly over the bottom.



③ Heat oven to 375°. Whisk together remaining milk and egg in a small bowl, season with salt and pepper, and pour over meat mixture in dish. Bake until custard is set on top, golden brown, and meat mixture is heated through, about 30 minutes. Remove from oven and sprinkle with remaining almonds; let cool for 10 minutes before serving. Serves 8. P

CLOCKWISE FROM TOP LEFT: THOMAS HAWK; TODD COLEMAN (3)

SPAGHETTI ALLA PRIMAVERA

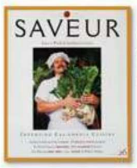
42 I believe it started in 1975, when I visited Prince Edward Island with a number of colleagues, including Craig Claiborne of the *New York Times*. To eat we had only lobster and wild boar. After a week of this, everyone said, "Can we have some pasta?" I set out to make two dishes, one with vegetables, one Alfredo style. But in the end I mixed it all together, vegetables with spaghetti and cream. After Claiborne wrote about it in the *Times,* everybody started to come to Le Cirque and ask for spaghetti alla primavera. But my French chef said, "You want to do spaghetti? I don't want spaghetti in my kitchen!" I didn't want a crisis. So I decided to prepare it in the dining room, on a cart, tableside. It looked nice, and it tasted nice. We've never put it on the menu, but people still ask for it. *—Sirio Maccioni, co-owner of Le Cirque restaurant in New York City*

- 6 tbsp. olive oil
- 3 cloves garlic, minced
- 6 oz. button mushrooms, quartered
- 1 cup asparagus tips, blanched
- 1 cup small broccoli florets, blanched
- ½ cup frozen peas, blanched
- 1 small zucchini, quartered lengthwise, cut to 1" lengths, blanched
- 1 lb. spaghetti, cooked al dente
- 1 cup heavy cream
- ⅔ cup grated Parmesan
- 2 tbsp. unsalted butter
- Kosher salt, to taste
- 1 cup grape tomatoes, halved
- 2 tbsp. thinly shredded basil
- ½ cup lightly toasted pine nuts

① Heat 5 tbsp. oil in a 10" skillet over medium heat. Add ⅔ of the garlic; cook until golden, about 2 minutes. Add mushrooms; cook until golden, about 3 minutes. Add asparagus, broccoli, peas, and zucchini; cook 3 minutes. Add pasta, cream, Parmesan, and butter, season with salt, and toss to combine; transfer to a platter.

② Bring remaining oil and garlic, tomatoes, and basil to a simmer over medium heat; pour over pasta; garnish with nuts. Serves 4–6.

The author's son Marco Maccioni prepares spaghetti alla primavera at Le Cirque.



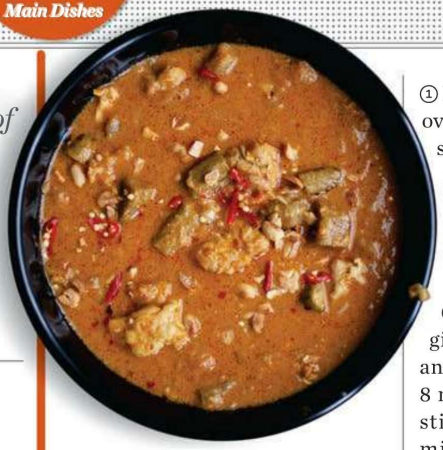
People have strong opinions about the Monte Cristo sandwich, a double-decker of Swiss cheese, ham, and chicken or turkey, battered, fried, and dusted with confectioners' sugar, served with jelly on the side. Some consider it a marvel; others, an absurdity. Whatever else it may be, the Monte Cristo is a stunning creation, requiring careful assembly and, at the table, a knife and fork. –Carolynn Carreño, from "Fried Nirvana?" (April 1998)

43 MONTE CRISTO

- ¼ cup milk
- 2 eggs
- Kosher salt and freshly ground black pepper, to taste
- 5 tbsp. unsalted butter, softened
- 6 pieces thinly sliced white bread
- 4 thin slices cooked turkey
- 4 thin slices cooked ham
- 4 thin slices Swiss cheese
- Confectioners' sugar, to garnish
- Red currant jelly, for serving

① Lightly beat milk and eggs in a shallow bowl. Season with salt and pepper and set aside. For each sandwich, lightly butter 3 slices of bread on both sides (using about ½ tbsp. of butter for each sandwich). Place 2 slices each of turkey and ham between 2 slices of bread. Top each with 2 slices of cheese, and then top with third slice of buttered bread. Trim crusts, secure with toothpicks, and cut in half on the diagonal.

② Melt 2 tbsp. butter in a 12" nonstick skillet over medium heat. Dip sandwich halves in milk mixture to coat. When butter foams, place sandwiches in skillet and fry until golden brown on bottom, about 2 minutes. Add remaining 2 tbsp. butter to skillet, turn sandwiches, and fry until browned on other side, about 2 minutes more. Transfer to plates, sprinkle with confectioners' sugar, and serve with jelly. Serves 2.



West African Peanut Stew

44 Peanut stews are found across West Africa, with ancient roots in dishes made with native groundnuts before the peanut arrived from the New World in the 16th century. Some are thick and served over rice or millet couscous, others thin and soupy, depending on where in Africa you are. The list of ingredients often extends to okra, tomatoes, hot chiles, and other bright foils for the stew's intense richness, but it's the indispensable peanut that gives this dish its essential earthy character. *—Jessica B. Harris, author of* High on the Hog: A Culinary Journey from Africa to America *(Bloomsbury, 2011)*

- ⅓ cup canola oil
- 2 lb. bone-in chicken thighs, skinned
- Kosher salt, to taste
- ¼ cup finely chopped ginger
- 1 large yellow onion, finely chopped
- 4 chile de arbol
- 1 tsp. ground coriander
- 1 tsp. turmeric
- ½ tsp. ground cumin
- ½ tsp. ground black pepper
- ¼ tsp. ground cinnamon
- ⅓ tsp. fenugreek seeds
- 3 whole cloves
- 2 tbsp. tomato paste
- ¾ cup peanut butter
- 1 cup diced plum tomatoes
- 1 lb. eggplant, peeled and cut into 1" cubes
- 4 oz. okra, cut into 1"-thick pieces
- 1 fresh red chile, sliced
- Roasted, chopped peanuts, for garnish
- Cooked white rice, for serving

① Heat 3 tbsp. oil in a 6-qt. Dutch oven over medium-high heat. Season chicken with salt and add to pot; cook, turning once, until lightly browned on both sides, about 10 minutes. Transfer to a plate, and set aside.

② Add remaining oil to pot. Add ginger, onion, and chiles de arbol and cook, stirring, until soft, about 8 minutes; add spices, and cook, stirring, until fragrant, about 1 minute. Add tomato paste, and cook, stirring, until lightly caramelized, about 3 minutes. Stir in peanut butter, and then return chicken to pot along with 6 cups of water and tomatoes, and bring to a boil; reduce heat to medium-low, and cook, partially covered, until chicken is half-cooked, about 25 minutes. Add eggplant and okra, and cook, stirring occasionally, until chicken is cooked through and eggplant and okra are tender, about 30 minutes. Season the stew with salt. Sprinkle with the red chile and peanuts. Serve with rice. Serves 4–6.

EGGS SARDOU

45 In any other city but New Orleans you might order eggs Sardou and receive a dish of poached eggs served over artichoke hearts nestled in a bed of creamed spinach. But the original eggs Sardou has far more pizzazz, with anchovies tucked in between the egg and artichoke, and a thick hollandaise sauce blanketing the entire dish, scattered with handfuls of minced black truffle, parsley, and ham and served with elegant fried asparagus spears. It has been served in this manner at the French Quarter restaurant Antoine's since 1908, when it was invented there to celebrate its namesake, the famed French dramatist Victorien Sardou, upon his visit to the Crescent City—a place where, thankfully, such classic extravagance still thrives.

- 8 large frozen artichoke bottoms, thawed
- Canola oil, for frying
- 1 cup flour
- 2 eggs, lightly beaten
- 1 cup bread crumbs

- 8 asparagus spears, trimmed
- 1 tsp. red wine vinegar
- ¼ tsp. cayenne
- 3 egg yolks
- 1½ cups melted, cooled unsalted butter
- Juice of ½ lemon
- Kosher salt and freshly ground black pepper, to taste
- 8 oil-packed anchovies, drained
- 8 poached eggs
- 2 tbsp. minced cooked ham
- 2 tbsp. minced black truffles
- 2 tbsp. minced parsley, plus more sprigs to garnish

① Bring a large pot of water to a boil, and add artichokes; cook until tender, about 3 minutes. Drain and keep warm. Pour oil to a depth of 2" in a 6-qt. Dutch oven over medium-high heat, and heat until a deep-fry thermometer reads 365°. Place flour, whole eggs, and bread crumbs in 3 separate shallow dishes. Toss asparagus in flour, dip in eggs, and then dredge in bread crumbs. Working in batches, fry asparagus until golden brown, about 2 minutes. Transfer to paper towels to drain; set aside.

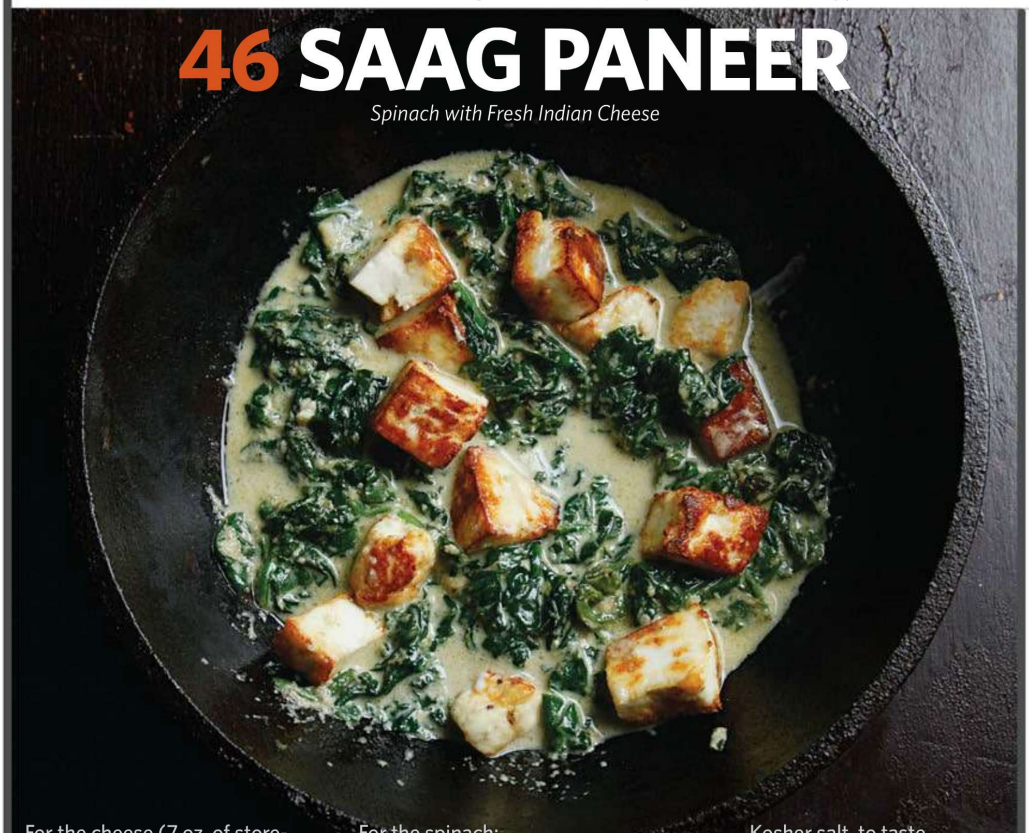
② Place vinegar, cayenne, and yolks in a medium metal bowl, and set bowl over a pot of simmering water; whisk until smooth. While whisking, slowly drizzle in melted butter until sauce emulsifies and thickens. Stir in juice and 1 tsp. water, and season with salt and pepper; keep hollandaise warm.

③ To serve, place 2 artichoke bottoms in the center of each plate. Fold an anchovy in half; place in each artichoke. Top with a poached egg; pour hollandaise sauce evenly over each. Sprinkle with ham, truffles, and parsley. Place 2 asparagus on each plate and garnish with parsley sprigs. Serves 4. P

It's not hard to love North Indian saag paneer*—meltingly soft spinach strewn with chunks of mild* paneer*, or fresh cheese—especially when scooped up with hot flatbread.* Saag *just means* greens *in Hindi, and though spinach is usually used in the U.S., in India* saag paneer *is also made with mustard, collard, fenugreek, or beet greens, and even amaranth or purslane.* —Margo True, "Spicy Spinach" (May/June 2002)

46 SAAG PANEER

Spinach with Fresh Indian Cheese



For the cheese (7 oz. of store-bought paneer may be used):
- 8 cups milk
- ¼ cup fresh lemon juice
- 6 tbsp. ghee or canola oil

For the spinach:
- 4 cloves garlic, chopped
- 1 1" piece ginger, peeled and chopped
- 1 serrano chile, stemmed and chopped
- 6 cups finely chopped spinach
- Kosher salt, to taste
- 6 tbsp. heavy cream
- ½ tsp. garam masala
- ¼ tsp. cayenne
- Indian flatbread or rice, for serving

① For the cheese: Line a colander with 4 layers of cheesecloth, draping it over sides, and set in a sink. Bring milk to just under a boil in a 4-qt. saucepan over medium-high heat, stirring often with a wooden spoon to prevent it from scorching. Reduce heat to medium-low, add juice, and gently stir until large curds form, about 30 seconds. Pour milk mixture into colander and gently rinse off under cold running water any foam and residual lemon juice from curds. Gather corners of cheesecloth together and gently squeeze out liquid. Tie opposite corners of cheesecloth together to make a sack, and hang it from a large kitchen spoon suspended over a deep bowl. Set aside at room temperature until excess liquid has thoroughly drained from cheese, about 1½ hours. Transfer sack to a plate, untie cheesecloth, and loosely drape corners over cheese. Place a large heavy pot on top of cheese, then set aside for 30 minutes to compress cheese. Remove pot and unwrap cheese. Cut into ½" x 1" pieces. Heat ghee in a 12" nonstick skillet over medium heat. Working in batches, add cheese, and fry until golden brown, about 6 minutes. Using a slotted spoon, transfer cheese to a plate and set aside; reserve skillet with ghee.

② For the spinach: Place garlic, ginger, chiles, and ¼ cup water into blender and purée into a smooth paste. Return skillet with ghee to stove, and heat over medium-high heat. Add ginger-garlic paste, and cook, stirring, until fragrant, about 30 seconds. Add spinach, salt to taste, and cook, stirring often, until spinach wilts, about 1 minute. Reduce heat to medium-low, cover, and cook, stirring often, until spinach is very soft, about 15 minutes. Stir in cream, garam masala, and cayenne.

③ Add cheese to skillet, cover, and continue cooking until liquid thickens and spinach is soft, about 15 minutes. Serve with flatbread or rice, if you like. Serves 4. P

FROM LEFT: TODD COLEMAN (2); CHARLIE VARLEY/SIPA PRESS; TODD COLEMAN

Sauerbraten

German Pot Roast

47 It was in Cologne in 1963 that I finally solved the riddle of preparing sauerbraten. What I could not achieve until then was the golden glow that shimmers over the deep brown gravy; browning flour in the conventional *einbrenne* (roux) never yielded that result. But a generous chef demonstrated the secret: the addition of sugar to the *einbrenne*. It gilds the gravy even as its sweetness balances the sour lemon note and the zing of pickling spices. *—Mimi Sheraton, author of* The German Cookbook *(Random House, 1965)*

- 1 5-lb. beef eye of round
- Kosher salt, to taste
- 2 cups red wine
- 1 1/2 cups red wine vinegar
- 3 large onions, thinly sliced
- 1 large carrot, thinly sliced
- 1 bouquet garni (1 tbsp. pickling spices, 14 whole cloves, 8 whole black peppercorns, 3 bay leaves, 3 sprigs thyme, 2 sprigs parsley, wrapped in cheesecloth, tied with kitchen twine)
- 4 tbsp. unsalted butter
- 4 slices bacon, finely chopped
- 3 tbsp. flour
- 2 tbsp. sugar
- 1/2 cup golden raisins
- 6 gingersnaps, crumbled
- Juice of 1/2 lemon
- 2 tbsp. chopped parsley

① Season beef liberally with salt in large bowl. Bring wine, vinegar, 1 onion, carrot, bouquet garni, and 4 cups water to a boil in a 4-qt. saucepan; pour over beef. Cover and refrigerate, turning once or twice a day, for 5 days. Remove beef from marinade; pour marinade through a fine strainer into a bowl, and dry beef thoroughly. (Reserve 5 cups of the marinade and the bouquet garni.) Heat 2 tbsp. butter and bacon in an 8-qt. Dutch oven over medium-high heat; cook until bacon renders its fat, about 10 minutes. Transfer bacon to a plate; set aside. Add beef; cook, turning, until browned all over, about 25 minutes. Transfer to a plate; set aside.

② Heat oven to 325°. Add remaining onions to pot; cook, stirring, until caramelized, about 18 minutes. Return beef to pot with reserved marinade and sachet; boil. Cover; bake until beef is very tender, about 2 1/2 hours. Transfer beef to a platter; pour sauce through a fine strainer into a bowl.

③ Return pot to medium-high heat; add remaining butter. Add flour and sugar; cook, whisking constantly, until lightly browned, about 5 minutes. Add sauce, raisins, gingersnaps, and juice; return beef to sauce. Bring to a simmer, cover pot, and cook until slightly reduced, about 10 minutes. Thinly slice beef; arrange on a platter. Spoon sauce over top; sprinkle with bacon and parsley. Serves 8–10.

FALAFEL

48 I have eaten my share of falafel around the world, and I love the way the simple legume patty takes on the flavor of a place, as in the dense fava bean falafels of Egypt and Iraq, Palestine's parsley-heavy chickpea versions, and the unusual falafel I happened upon at a restaurant called Amon, on Via Palazzuolo in Florence, where the Egyptian chef Na'ama adds fresh fennel to her mash. But any way you make it, there is nothing like falafel's first bite: the crisp-fried exterior giving way to a creamy center of seasoned mashed beans, garlic, and parsley. *—Felicia Campbell*

- 3/4 cup finely chopped parsley
- 1/2 cup tahini
- 2 tbsp. fresh lemon juice
- 1 tbsp. plus 2 tsp. kosher salt
- 4 cloves garlic, finely chopped
- Freshly ground black pepper, to taste

- 2 cups dried chickpeas, soaked in water overnight, drained
- 1/4 cup finely chopped cilantro
- 1 tbsp. ground coriander
- 1 tbsp. ground cumin
- 1 1/2 tsp. baking soda
- 1 tsp. cayenne
- 1/2 tsp. ground allspice
- 4 jalapeños, stemmed, roughly chopped
- 4 scallions, roughly chopped
- 1 medium yellow onion, roughly chopped
- Canola oil, for frying
- Za'atar, for serving

① Purée 1/4 cup parsley, tahini, juice, 2 tsp. salt, half the garlic, pepper, and 1/2 cup cold water in a small food processor; set sauce aside. Purée remaining parsley, salt, and garlic, chickpeas, cilantro, coriander, cumin, baking soda, cayenne, allspice, jalapeños, scallions, and onions until smooth. Transfer to a bowl; freeze for 20 minutes to firm.

② Pour oil into a 6-qt. Dutch oven to a depth of 2"; heat over medium-high heat until a deep-fry thermometer reads 300°. Using 2 spoons, shape chickpea mixture into twelve 4" oval balls. Drop into oil; fry until golden brown, about 5 minutes. Using a slotted spoon, transfer to paper towels to drain. Sprinkle with za'atar; serve with sauce. Serves 8. P

Caribbean Oxtail Stew

49 You know it's a real traditional meal in the English-speaking Caribbean when you are presented with a dish of fragrant oxtail stew. The slow-cooked dish is always dense with flavor and "more-ish," meaning a second helping is the norm. Typically, it's seasoned with browning, a sauce prepared using a burned-sugar technique that imparts a hint of caramelized flavor. I suspect (as do others) that, during the plantation era, tails were leftovers after slaughter and given to the enslaved. Today though, for anyone from the Caribbean, oxtail stew means family, friends, and home. *—Jessica B. Harris, author of* High on the Hog *(Bloomsbury, 2011)*

- 3 tbsp. canola oil
- 2 lb. oxtails, cut into 2" pieces
- Kosher salt and freshly ground black pepper, to taste
- 3 tbsp. tomato paste
- 1 tbsp. minced ginger
- 6 cloves garlic, minced
- 2 large yellow onions, chopped
- 1 small carrot, chopped
- 1 rib celery, chopped
- 2 tbsp. flour
- 4 cups beef stock
- 1 tbsp. whole allspice berries
- 4 sprigs thyme
- 2 habanero chiles
- 2 tbsp. light brown sugar
- 1 tbsp. Worcestershire sauce
- 4 scallions, roughly chopped
- Cooked rice, for serving

① Heat oil in an 8-qt. Dutch oven over medium-high heat; season oxtails with salt and pepper. Add to pot; cook, turning once, until golden brown, about 5 minutes. Transfer to a plate; set aside. Add tomato paste, ginger, garlic, onions, carrot, and celery; cook until soft, about 4 minutes. Add flour; cook until smooth, about 2 minutes. Return oxtails to pot with stock, allspice, thyme, and chiles; boil. Reduce heat to medium-low; cook, covered, until oxtails are tender, about 1 1/2 hours.

② Add sugar and Worcestershire to pot and cook until liquid is reduced, about 5 minutes. Garnish with scallions and serve with rice. Serves 6.

FROM LEFT: TODD COLEMAN (2); LANDON NORDEMAN

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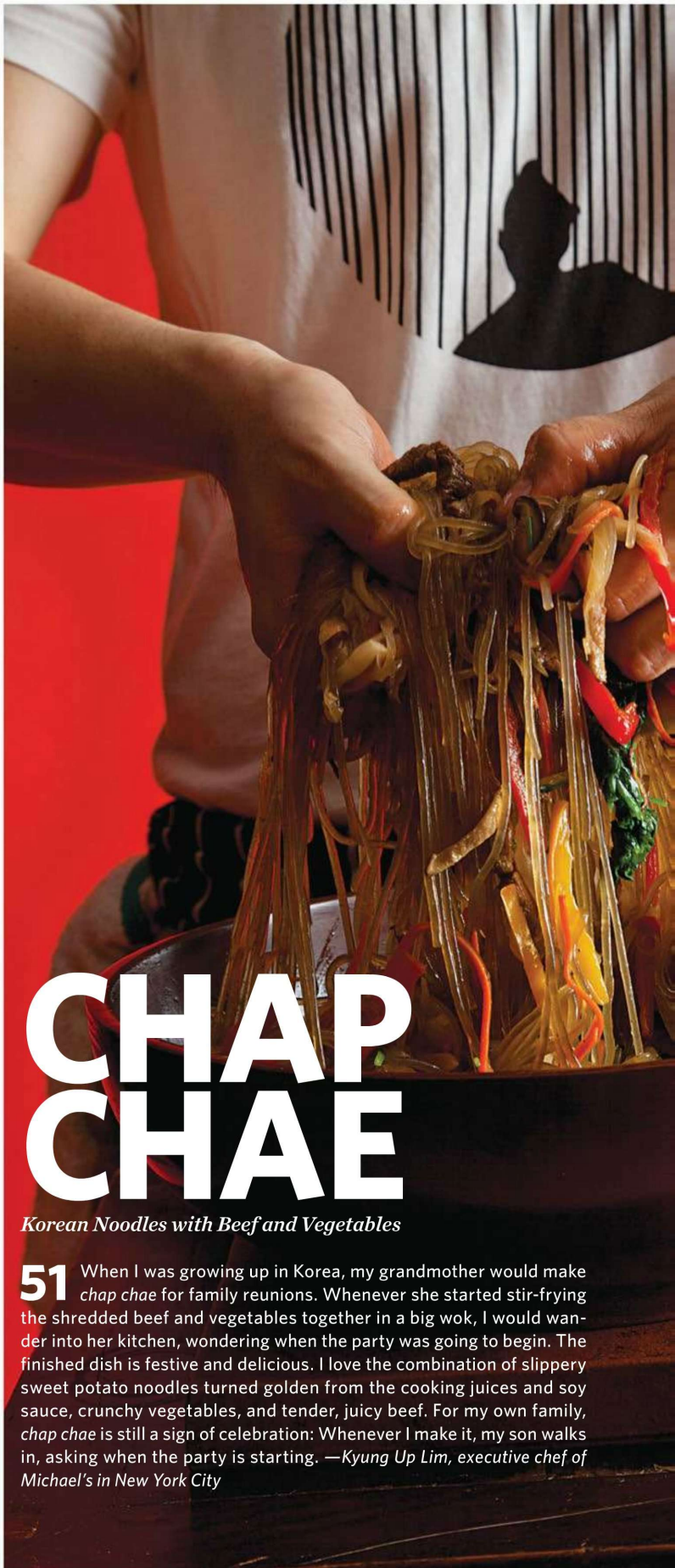
50 Bacon and Egg Pie

I associate bacon and egg pie above all with summer and sheepshearing at my grandparents' farm in New Zealand. My grandmother would make a pie in the morning and keep it wrapped in kitchen towels until lunchtime, when we'd all come in from the shearing shed. The kettle would go on for tea, and we'd eagerly unwrap the still-warm baking dish. The flaky pastry, the canary-yellow yolks, the salty bacon—it's a combination with cross-cultural appeal, I've found. In New York City, where I now live, I regularly take this Kiwi classic along to brunches and potlucks, and there's never a slice left when I head home. *—Victoria Ross, freelance writer*

- 1/2 cup ketchup
- 1/4 cup Worcestershire sauce
- 2 9" x 11" sheets frozen puff pastry, thawed and chilled
- 20 eggs
- 1 tbsp. heavy cream
- 1 lb. sliced bacon, roughly chopped
- Kosher salt and freshly ground black pepper, to taste

① Heat oven to 400°. Whisk together ketchup and Worcestershire in a small bowl; set aside. Using a rolling pin, roll one sheet of puff pastry on a floured work surface to form an 11" x 14" rectangle; transfer to a 9" x 12 1/2" baking pan and let excess hang over sides. Separate 1 of the eggs and place the egg yolk in a small bowl; stir in cream, and set egg wash aside. Place remaining egg white on top of pastry, crack the eggs and drop them on top of pastry, spacing them evenly apart, and sprinkle evenly with bacon; drizzle ketchup mixture evenly over eggs and bacon, and season with salt and pepper.

② Fold dough hanging over the edge of the pan back over the ingredients and brush with some of the egg wash; roll second pastry sheet into a 10" x 13" rectangle and place on top of eggs and bacon, tucking edges into sides of pan. Cut 4 slits in the top of the pastry with a paring knife, and then brush completely with egg wash. Bake until golden brown and eggs and bacon are cooked through, about 1 hour; cut into squares to serve. Serves 12.



CHAP CHAE

Korean Noodles with Beef and Vegetables

51 When I was growing up in Korea, my grandmother would make *chap chae* for family reunions. Whenever she started stir-frying the shredded beef and vegetables together in a big wok, I would wander into her kitchen, wondering when the party was going to begin. The finished dish is festive and delicious. I love the combination of slippery sweet potato noodles turned golden from the cooking juices and soy sauce, crunchy vegetables, and tender, juicy beef. For my own family, *chap chae* is still a sign of celebration: Whenever I make it, my son walks in, asking when the party is starting. *—Kyung Up Lim, executive chef of Michael's in New York City*

- 3 tbsp. canola oil
- 2 cups julienned carrots
- Kosher salt and freshly ground white pepper, to taste
- 2 cups thinly sliced onions
- 1 cup julienned red bell pepper
- 1 cup julienned button mushrooms
- 1 cup julienned filet mignon
- 1 clove garlic, minced
- ½ cup soy sauce
- ½ cup sugar
- 16 oz. dried Korean sweet potato noodles (called *dangmyeon*), soaked in boiling hot water until al dente
- 2 tbsp. toasted sesame oil
- 2 tbsp. thinly sliced scallions
- 1 tbsp. toasted sesame seeds

Heat 1 tbsp. oil in a 12" skillet over medium-high heat; add carrots. Season with salt and pepper; cook, stirring, until half-tender, about 3 minutes. Transfer to a large bowl; repeat with 1 tbsp. oil, onions, peppers, and mushrooms. Wipe skillet clean; heat remaining oil. Add steak and garlic; cook until browned, about 4 minutes. Add soy sauce and sugar; cook until sugar dissolves. Pour over vegetables in bowl, add noodles and sesame oil, and toss. Garnish with scallions and sesame seeds. Serves 4. P

Doro Wot

Ethiopian Chicken Stew

52 I was taught to cook *doro wot,* the long-cooking Ethiopian braised chicken dish, by a friend in Addis Ababa. First, we sweated onions in *nit'r qibe* (spiced butter) for nearly an hour. Then we added the chicken thighs and legs, the fantastic Berbere spices (a vibrant blend including chile, garlic, and ginger), and white meat to the pot, and waited some more. The stock went in last, and while that simmered, we boiled and peeled eggs, adding them just before serving. Now, when my wife's sisters come to town, the first thing we do together is prepare *doro wot,* and that's probably my favorite occasion on which to make this dish. It gives us plenty of time to catch up. —*Marcus Samuelsson, author of* Yes, Chef *(Random House, 2012)*

- 4 tbsp. Ethiopian spiced butter (called *nit'r qibe*), ghee, or melted butter
- 2 ½ tbsp. minced ginger
- 5 small red onions, finely chopped
- 5 cloves garlic, minced
- 3 tbsp. Ethiopian spice mix (called Berbere)
- 1 plum tomato, chopped
- ¾ tsp. ground cardamom
- 8 chicken drumsticks
- Kosher salt and freshly ground black pepper, to taste
- 4 hard-boiled eggs

Heat spiced butter in a 6-qt. saucepan over low heat. Add ginger, onions, and garlic; cook, stirring, until soft, about 30 minutes. Add spice mixture and tomato; cook, stirring, until reduced and darkened, about 15 minutes. Add 4 cups of water, cardamom, and chicken, season with salt and pepper; boil. Reduce heat to medium-low; cook, covered, until chicken is done, about 1 hour. Transfer chicken to a plate; cook sauce until reduced, about 15 minutes. Add eggs and warm. Pour reduced sauce over chicken. Serve with rice or flatbread. Serves 6. P

Nasi Goreng

Indonesian Fried Rice

53 In every part of the world where rice is a staple food, one finds fried rice: the leftovers of the previous night's meal transformed. Of the many we've tasted, from those of China to Southeast Asia, our favorite is this Indonesian version—a simple breakfast dish, not at all like the too-much-of-a-good-thing fried rice so common in the United States, with its confetti of chopped ham and peas. For *nasi goreng*, leftover rice is stir-fried with a seasoning paste made from chiles, shrimp paste, and palm sugar, yielding a richly flavored dish that's ridiculously delicious. With a fried egg on top, it becomes a meal.

- 1 tsp. dried shrimp paste
- 1 tbsp. dark brown sugar
- 2 shallots, roughly chopped
- 2 cloves garlic, minced
- 2 red Holland chiles, stemmed, seeded, and roughly chopped
- ¼ cup peanut oil
- 4 eggs
- Kosher salt, to taste
- 5 cups cooked white rice
- 4 ½ tsp. *kecap manis* (sweet soy sauce)
- 2 small cucumbers, halved lengthwise, sliced crosswise diagonally, for serving

① Place shrimp paste on a piece of foil; fold around to form a packet. Heat a gas or electric burner over medium-high heat; using tongs, hold packet on burner, and cook, turning once, until toasted and fragrant, about 2 minutes; cool. Unwrap and transfer to a small food processor with sugar, shallots, garlic, chiles, and 2 tbsp. water; purée until smooth. Set flavoring paste aside.

② Heat oil in a 12" skillet over medium-high heat. Add eggs, season with salt, and cook until yolks are just cooked through and crisp at the edges, about 4 minutes. Using a spoon, transfer to a plate; set aside. Return skillet to medium heat and add flavoring paste; cook, stirring, until fragrant, about 3 minutes. Increase heat to high, add rice, breaking up clumps, and cook, stirring, until heated through, 6–8 minutes. Add soy sauce, and cook, stirring, until evenly combined, about 30 seconds more. Season with salt and divide among serving plates; place an egg on top of each serving, and serve with cucumbers on the side. Serves 4. P

FROM LEFT: PENNY DE LOS SANTOS (2); TODD COLEMAN (2)

This Tuscan soup traditionally uses fish considered "bottom of the boat"—those left behind after more valuable fish have sold. The base is octopus, squid, tomatoes, wine, garlic, sage, and dried red chiles; other fish are added at the end of cooking, before the soup is served over garlic-rubbed bread. —Emily Wise Miller, from "Livorno's Pride" (April 2008)

54 CACCIUCCO

Tuscan Seafood Stew

- ¼ cup extra-virgin olive oil
- 1 tbsp. minced parsley
- 1 tbsp. minced fresh sage leaves
- ½ tsp. red chile flakes
- 5 cloves garlic
- 12 oz. calamari, cleaned and cut into 1" pieces
- 12 oz. baby octopus, cleaned and cut into 1" pieces
- 1 tbsp. tomato paste
- 1 cup dry white wine
- 1 14-oz. can chopped tomatoes with juice
- Kosher salt and freshly ground black pepper, to taste
- 1 cup fish stock
- 1 1-lb. monkfish filet, cut into 2" pieces
- 1 1-lb. red snapper filet, cut into 2" pieces
- 12 oz. large shell-on shrimp
- 12 oz. mussels, scrubbed and debearded
- 8 1"-thick slices country-style white bread

① Heat oil in a 6-qt. saucepan over medium heat. Add parsley, sage, chile flakes, and 4 cloves garlic, minced, and cook until fragrant, about 1 minute. Add calamari and octopus, and cook, stirring occasionally, until opaque, about 4 minutes. Add tomato paste, stir well, and cook until paste has darkened slightly, about 1 minute. Add wine, and cook, stirring often, until the liquid has evaporated, about 20 minutes.

② Add tomatoes along with their juice, season with salt and pepper, and cook, stirring occasionally, until seafood is tender, about 10 minutes. Stir in stock, cover, and simmer for 10 minutes. Add monkfish, and cook, covered, until just firm, about 5 minutes. Add snapper and shrimp to the pot and scatter mussels over top. Cook, covered, without stirring (so as not to break up the seafood), until the snapper is just cooked through and the mussels have just opened, about 10 minutes.

③ Toast bread, and rub liberally with remaining garlic clove. Ladle stew between bowls, over bread or with bread on the side. Serves 6–8.

GRILLADES AND GRITS

55 Grillades made their published debut as early as 1885. They are boneless medallions of veal, except when the cook substitutes bone-in "7 steaks," pork medallions, or beef tenderloin. And contrary to your French-English dictionary definition, they are never grilled. Rather, they are simmered in Creole-Italian red gravy, including enough tomatoes or tomato paste to color and flavor but not dominate the sauce. The meat has to be spoon-tender, neither melted into the gravy nor totally separate from it. In early recipes, grillades appear alone, or with rice, the gentleman's gentleman of Creole cooking, perhaps the assumed accompaniment; eventually grits became the standard pairing. Now that chefs have discovered grits, it seems they can't stop themselves from drowning them with cream or cheese. In all my years of growing up in New Orleans, we never cheesed our grits. Simmered the requisite time, the melded flavors in the grillades are more than sufficient to season lightly buttered grits. —*Lolis Eric Elie, author of* Smokestack Lightning: Adventures in the Heart of Barbecue Country *(Ten Speed Press, 2005)*

- 3 cups chicken stock
- 1 cup stone-ground grits
- 4 tbsp. unsalted butter, cubed, plus more for serving
- 1 tsp.minced thyme
- Kosher salt and freshly ground black pepper, to taste
- 1 tbsp. canola oil
- 1 lb. beef tenderloin, cut into ¼"-thick slices
- 1 cup flour, for dredging
- 3 cloves garlic, finely chopped
- ½ small yellow onion, finely chopped
- ¼ medium red onion, finely chopped
- ¼ green bell pepper, stemmed, seeded, and finely chopped
- ¼ red bell pepper, stemmed, seeded, and finely chopped
- 1 plum tomato, cored, seeded, and finely chopped
- ¼ cup red wine
- 1 cup beef stock
- 2 tbsp. roughly chopped parsley
- Warm biscuits, for serving

① Bring stock and 2 cups water to a boil in a 4-qt. saucepan over high heat. Whisking constantly, add grits; reduce heat to medium. Cook, stirring often, until tender, about 25 minutes. Stir in 3 tbsp. butter and thyme; season with salt and pepper, and keep grits warm.

② Heat oil in a 12" skillet over medium-high heat. Season beef with salt and pepper; dredge in flour. Working in batches, add to skillet; cook, turning once, until lightly browned, about 4 minutes. Transfer to a plate; set aside. Return skillet to heat; add remaining butter. Add garlic, both onions, and both peppers; cook until soft, about 4 minutes. Add tomato; cook for 5 minutes. Add wine; cook until evaporated, about 3 minutes. Return beef to skillet with stock; cook until reduced, about 5 minutes. Spoon grits onto plates, top with beef, and pour over pan juices. Sprinkle with parsley; serve with biscuits. Serves 4.

FROM LEFT: TODD COLEMAN; PENNY DELOS SANTOS

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BLANQUETTE DE VEAU

Veal in Cream Sauce

56 When I arrived for lunch at Chez La Vieille, one of the best bistros in Paris 25 years ago, the gruff but ultimately adorable chef-owner, Adrienne Biasin, guffawed and told me only a *notaire* (notary) would ever wear a camel's-hair coat. And to make sure I didn't miss the point, she added, "Et ils baissent mal, tous, ils baissent mal" [They don't make love well, any of them]. As she slid my plate in front of me, I observed that my lunch was almost the same color as my coat, and then I discovered it had a texture just as soft and rich. But if Biasin's *blanquette de veau* was way more butch than that much-loathed going-off-to-college garment from B. Altman & Co., it solaced with a warp of flavors maternal enough to make me an obedient baby—delicate veal, butter and more butter, cream and carrots. Still, there was nothing meek about it either, since the woof was pulse-pumping with frankly horny flavors, caramelized meat juices sharpened by the tastes of lemon, onion, and tarragon.

"This blanquette is almost as good as the third time I had sex with my uncle. It took us a while to get it right, do you know what I mean?" parried the copper-tressed French fashion designer (the one who shares a family name with an American state), whom I'd been told to take to lunch in my new job as a correspondent in the Paris offices of Fairchild Publications. Before I could answer him (and who knows what I'd have said), Madame Biasin was at my side again. "Well, Mister Notary, how do you like it?"

Heavily freighted with psychic tension and sexual innuendo though that meal may have been, my first *blanquette de veau* was nevertheless the most angelic dish I'd ever eaten. Later, the camel's-hair coat went to Goodwill, and I became friendly with Madame Biasin, who explained that this dish of braised veal tucked under a "blanket" of cream sauce is "something you only cook for people you really love." Why? "It's a lot of work, and it takes time to get right. It's not something you cook to seduce; instead, it's a reward and a comfort."

Aside from braising the meat and creating the sauce from bouillon, a roux, and egg-yolk enriched cream, the basic *blanquette* recipe varies from cook to cook. The first one I ever attempted was Julia Child's, *bien sûr,* and it was very good, too, but as I became more adept, I added small button mushrooms and a spritz of lemon juice Child would probably have dismissed as unorthodox. The French chef Daniel Boulud includes pearl onions as well as mushrooms and a lavish quantity of cream in his recipe, provided below. Madame Biasin's touch was tarragon, "rather deviant, I know, but then I'm a bit of an old tart." When I can get it fresh, I also like to add some tarragon, so I guess I've become a bit of an old tart, too. Otherwise, the only sticking point I have with *l'estimable* Madame Biasin is that I've always found a really good *blanquette de veau* to be just about the fastest ticket to get between the sheets that I know, a success rate which might account for why *blanquette de veau* consistently ranks in the top ten when the French are surveyed about their favorite dishes. —*Alexander Lobrano, author of* Hungry For Paris *(Random House, 2010)*

Chef Daniel Boulud and one of his staff, A.J. Schaller, taste Boulud's exemplary rendition of *blanquette de veau*, and the rice that accompanies it.

TODD COLEMAN

- 3 lb. boneless veal shoulder, cut into 1" chunks
- 1 bouquet garni (1 tsp. coriander seeds, 5 black peppercorns, 3 sprigs thyme, 2 whole cloves, 2 cloves garlic, 1 bay leaf, and ¼ bunch parsley stems, wrapped in cheesecloth, tied with kitchen twine)
- 10 oz. pearl onions, peeled
- 16 baby carrots, peeled
- 2 small bulbs fennel, each cut into 8 wedges
- 10 oz. button mushrooms, quartered
- 5 ribs celery, cut into 1" pieces
- 3 tbsp. unsalted butter
- 2 ½ tbsp. flour
- 2 cups heavy cream
- 1 tbsp. fresh lemon juice
- Kosher salt, freshly ground white pepper, to taste
- Cayenne, to taste
- Cooked white rice, for serving
- ⅓ cup crème fraîche
- Parsley leaves, to garnish

① Bring veal, bouquet garni, and 10 cups water to a boil in a 6-qt. saucepan over high heat; reduce heat to medium-low, and cook, occasionally skimming any impurities that rise to the surface, for 30 minutes. Add onions, carrots, and fennel, and cook for 30 minutes. Add mushrooms and celery, and cook until veal is very tender and vegetables are tender, about 20 minutes. Using a slotted spoon, transfer veal and vegetables to a bowl; cover and keep warm. Pour cooking liquid through a fine strainer into a bowl; place 4 cups in a 2-qt. saucepan. Bring to a boil, and reduce to 2 cups, about 30 minutes.

② Wipe 6-qt. saucepan clean and return to medium heat; add butter. Add flour, and cook, stirring, until smooth, about 2 minutes. Add reduced stock and cream, and bring to a boil; cook until thickened and slightly reduced, about 15 minutes. Return veal and vegetables to sauce, and cook until warmed through, about 5 minutes. Stir in juice, salt, pepper, and cayenne; divide among bowls with rice. Drizzle with crème fraîche; garnish with parsley leaves. Serves 6–8.

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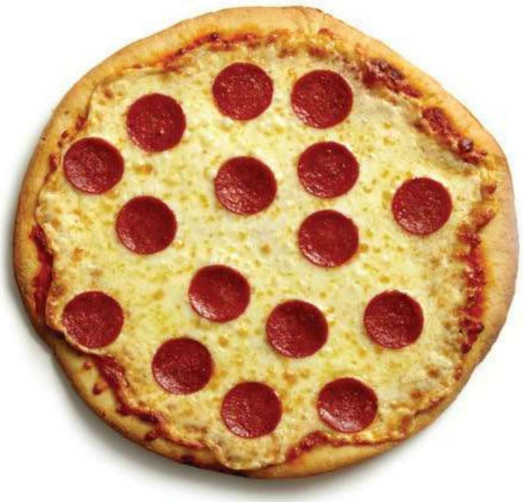


Côtes du Rhône Wines

Always Right

WINE REGION OF THE YEAR 2010

Braciola

Italian Beef Rolls in Tomato Sauce

57 Many of my favorite memories are of the epic Sunday dinners at my grandparents' house in Philadelphia. My grandmother, Nancy DiRenzo, would be up at dawn cooking. By 2:00 p.m., family would start piling in for what would inevitably become a six-hour meal; guests spilled from the dining room to the kitchen to the living room, eating off folding TV trays. The centerpiece was the rich tomato gravy. What gave it its heft were the meats that Grandmom cooked in it: pork sausages, meatballs, and my favorite, *braciola*. The dish is a lean cut of beef pounded thin, then spread with a layer of grated cheese, fresh herbs, bits of prosciutto, raisins, and pine nuts, then rolled, tied, seared, and simmered for hours in tomato sauce. I've had similar dishes with names like *involtini* or *rollatini*; what these recipes share is the art of stretching a little protein to feed as many mouths as possible. These days, I find myself putting up a pot of "red gravy" on Sundays, just like Grandmom's, studded with meatballs, good sausage, and of course, *braciola*. For some reason, maybe it's just a trick of memory, but hers was better than mine. —*Michael Colameco, host of* Mike Colameco's Real Food *on PBS*

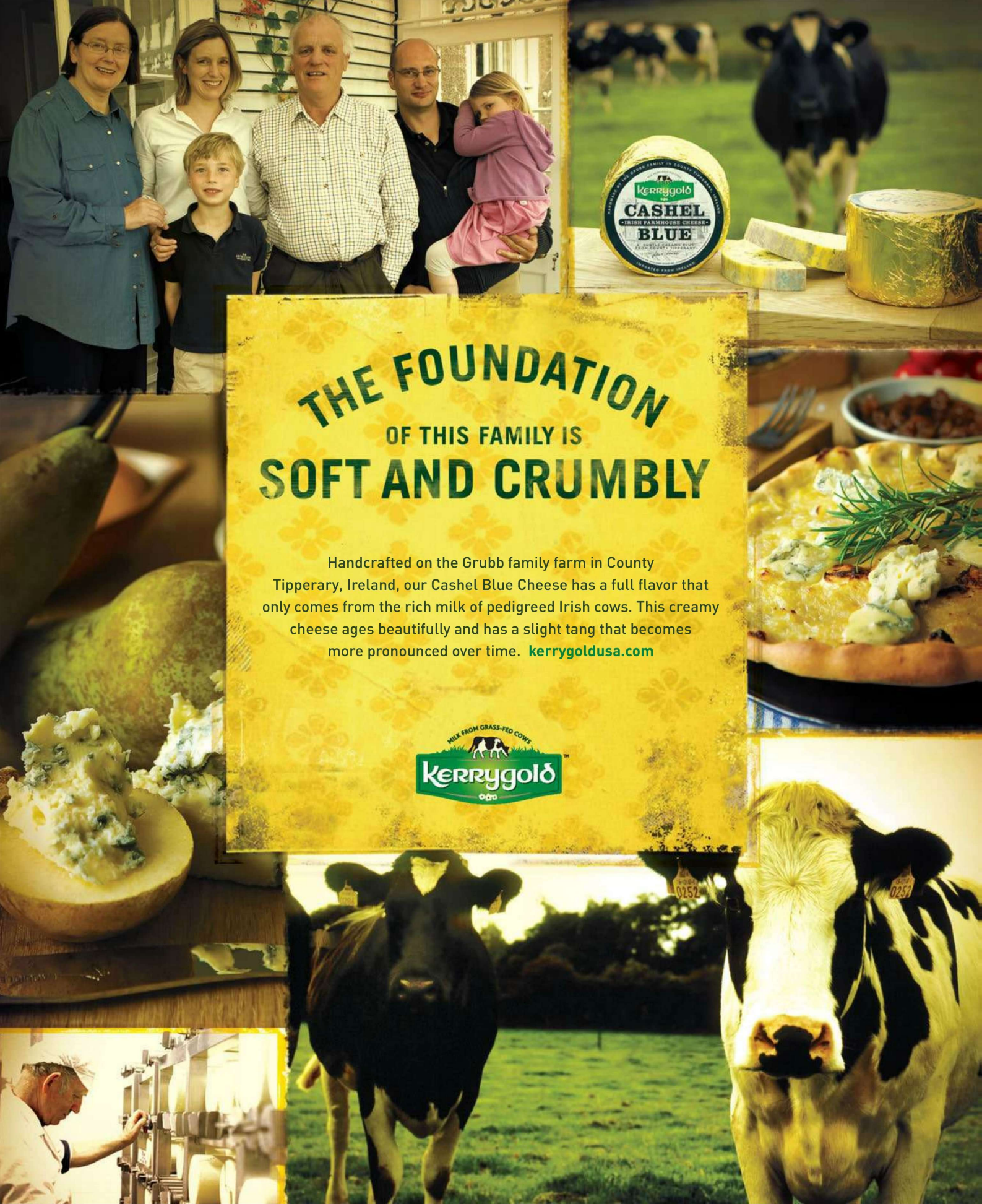
- ⅓ cup raisins
- 5 tbsp. chopped parsley
- ¼ cup pine nuts
- ¼ cup finely grated Parmesan
- 3 cloves garlic, finely chopped
- 12 6" x 4" slices boneless beef chuck, pounded to 1/16" thickness
- Kosher salt and freshly ground black pepper, to taste
- ¼ cup olive oil
- 1 medium yellow onion, finely chopped
- ½ cup red wine
- ½ tsp. red chile flakes
- 2 28-oz. cans whole, peeled tomatoes in juice, crushed by hand
- 1 bay leaf
- Garlic bread, for serving

① To make the filling, mix together raisins, 4 tbsp. parsley, pine nuts, Parmesan, and garlic in a bowl; set aside. Place a slice of beef on a work surface perpendicular to you, season with salt and pepper, and place about 1 tbsp. filling on the bottom half; starting with the filled half, roll beef up around the filling into a tight cylinder. Secure roll with toothpicks, and repeat with remaining beef and filling.

② Heat oil in a 6-qt. Dutch oven over medium-high heat. Working in batches, add beef rolls, and cook, turning as needed, until browned on all sides, about 6 minutes. Transfer to a plate and set aside. Add onion to pot, and cook, stirring, until soft, about 5 minutes. Add wine, and cook, stirring to scrape bottom of pot, until almost evaporated, about 5 minutes. Stir in chile flakes, tomatoes, and bay leaf, and then return beef rolls to pot. Bring to a boil, and then reduce heat to medium-low; cook, covered partially and gently stirring occasionally, until meat is cooked through and tender, about 2 hours.

③ Remove meat rolls from sauce, remove toothpicks, and transfer to a serving platter; continue cooking sauce until reduced and thickened, about 20 minutes. Pour sauce over meat rolls, and sprinkle with remaining parsley. Serves 6.

TODD COLEMAN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TORTILLA ESPAÑOLA

Spanish Potato Frittata

58 *Tortilla española* is everything we love about Spanish cooking—lusty, elemental, assuredly simple. Traditionally this Iberian omelet gets its heft from thin-sliced potatoes, but in the cookbook *Cocinar en Casa* (El Bulli, 2003), the chef Ferran Adrià proposes an audacious update. Eschewing the dirty work of peeling, slicing, and frying the potato, Adrià substitutes a generous handful of store-bought thick-cut potato chips, which soften to just the right tenderness thanks to a soak in the beaten egg before the omelet is cooked. Innovative as this approach may be, the result is absolutely canonical.

- 4 oz. (about 2 ¼ cups) crushed thick-cut potato chips, like Cape Cod brand
- 2 oz. thinly sliced serrano ham or prosciutto
- ¼ cup finely chopped canned piquillo peppers or pimentos
- 1 tbsp. thyme leaves
- 8 eggs, lightly beaten
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. olive oil

Heat broiler to high. Combine potato chips, ham, peppers, thyme, eggs, and salt and black pepper in a bowl and let sit to allow chips to soften in eggs, about 5 minutes. Heat oil in a 10" nonstick skillet over medium-high heat; add egg mixture and cook, without stirring, until bottom begins to brown, about 3 minutes. Transfer to broiler, and broil until set and golden on top, about 3 minutes. Cut into wedges to serve. Serves 6–8.

GENERAL TSO'S CHICKEN

59 When I went to live in Hunan in 2003, I found that everyone knew about General Tso—the formidable Hunanese general Tso Tsung-t'ang, who subdued the restive northwest of China in the 19th century—but blank faces greeted me whenever I asked about his chicken. I was mystified. How was it that this scrumptious concoction of lightly battered chicken slices tossed in a piquant sweet-sour sauce had become the most famous dish of a Chinese province that completely disowned it?

It was only when I visited Taiwan a year later that the mist cleared. There I met Peng Chang-Kuei, a legendary Hunanese chef who'd fled to Taiwan with the defeated Kuomintang government at the end of the Chinese civil war in 1949 and was now in his eighties. And on the menu of his Taipei restaurant was the dish *zuo zong tang ji* (Tso Tsung-t'ang's chicken). According to Peng, he invented it in the 1950s as an homage to the intense spicy, sour, and salty flavors of his home province. Later, in the 1970s, he took it, along with his restaurant Peng's, to New York City, where he tweaked the recipe by adding sugar as a concession to American tastes. Americans loved it, and a legendary dish was born. —*Fuchsia Dunlop, author of* Every Grain of Rice: Simple Chinese Home Cooking *(W.W. Norton, 2013)*

- 1 cup plus 2 tbsp. chicken stock
- 7 tbsp. cornstarch
- 6 tbsp. rice vinegar
- 6 tbsp. tomato paste
- 5 tbsp. light soy sauce
- 4 ½ tsp. dark soy sauce
- 2 ¼ lb. boneless, skinless chicken thighs, cut into 1 ½" cubes
- 3 ½ cups plus 9 tbsp. peanut oil
- 3 egg yolks
- 2 tbsp. minced ginger
- 2 tbsp. minced garlic
- 16 chiles de arbol
- 2 tbsp. toasted sesame oil
- Thinly sliced scallions, to garnish

① Whisk stock, 1 tbsp. cornstarch, vinegar, tomato paste, 3 tbsp. light soy sauce, 1 tbsp. dark soy sauce, and 3 tbsp. water in a bowl; set sauce aside.

② Place remaining cornstarch and both soy sauces, chicken, 3 tbsp. peanut oil, and egg yolks in a bowl; toss. Pour 3 ½ cups peanut oil in a 14" flat-bottomed wok; heat over medium-high heat until a deep-fry thermometer reads 375°. Working in batches, add chicken; fry, tossing, until cooked through, about 4 minutes. Using a slotted spoon, transfer to a paper towels; set aside. Discard oil; wipe wok clean.

③ Return wok to high heat, and add remaining peanut oil. Add ginger, garlic, and chiles; fry, stirring constantly, until fragrant and chiles begin to change color, about 30 seconds. Add reserved sauce; cook until slightly reduced, about 5 minutes. Add chicken; fry, tossing constantly, until evenly coated with sauce, about 2 minutes. Remove from heat; stir in sesame oil. Transfer to a serving plate; top with scallions. Serves 2.

FROM LEFT: PENNY DE LOS SANTOS; TODD COLEMAN

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VATAPÁ

Brazilian Shrimp Stew

60 This adaptable stew is from the Brazilian state of Bahia, where Iberian, indigenous, and African foodways intermingle in one of the country's most dynamic cuisines. Usually bread is used to thicken it, but some cooks use manioc flour. Sometimes there are ground peanuts, sometimes cashews. Onions, tomatoes, ginger, okra, and chiles might go into the pot, along with chicken, salt cod, or shrimp. But there's always coconut milk and palm oil, which provide a luxurious texture and signature floral notes. *–Neide Rigo, author of the blog come-se.blogspot.com*

- 6 oz. dried salt cod
- ½ cup small dried shrimp
- ¼ cup cashews
- ¼ cup plain, unsalted peanuts
- 3 scallions, trimmed and thinly sliced
- 2 dried chiles de arbol, stemmed
- 2 garlic cloves
- 1 1"-piece ginger, peeled and thinly sliced crosswise
- 5 oz. white country bread, thinly sliced
- 1 14-oz. can coconut milk
- ½ cup *dende* (palm oil)
- 1 small onion, finely chopped
- 3 canned whole peeled tomatoes, crushed by hand
- 3 cups fish stock
- 8 oz. raw medium shrimp, peeled and deveined
- Kosher salt and freshly ground black pepper, to taste
- Cooked rice, for serving

① Place cod in a 2-qt. saucepan; cover by 2" with cold water. Boil for 20 minutes; drain. Repeat process twice more; finely shred and set aside. Purée dried shrimp, cashews, peanuts, scallions, chiles, garlic and ginger in a food processor; set shrimp paste aside. Combine bread and coconut milk in a food processor; let sit for 20 minutes. Purée; set bread paste aside.

② Heat oil in a 4-qt. saucepan over medium-high heat. Add onion; cook until soft, about 13 minutes. Add shrimp paste; cook for 2 minutes. Add tomatoes; cook until broken down, about 6 minutes. Add cod, bread paste, and stock; boil. Reduce heat to medium; cook until reduced by one quarter, about 30 minutes. Add shrimp; cook until shrimp are pink and cooked through, about 3 minutes. Season with salt and pepper; serve with rice. Serves 6–8. P

Carbonnade

Flemish Beef and Beer Stew

61 I've turned out many plates in my career, but only certain dishes have become meals I feed my own family, like *boeuf carbonnade à la flamande*. I was taught to make this Flemish beef and onion stew by my mentor, Belgian chef Leon Dhaenens, when I was a young cook. Unlike French beef stews made with wine, *carbonnade* relies on the deep, dark flavor of Belgian abbey-style beer. But what really gives *carbonnade* its distinctive character is the addition of brown sugar and a fillip of cider vinegar, a sweet-sour combination that plays beautifully against the caramelized onions and rich beer. *—Charlie Palmer, chef-owner of Aureole in New York City and Las Vegas*

- 2 lb. beef chuck, cut into 2" x ½"-thick slices
- Kosher salt and freshly ground black pepper, to taste
- ¼ cup flour
- 4 tbsp. unsalted butter
- 4 slices bacon, finely chopped
- 6 cloves garlic, finely chopped
- 3 medium yellow onions, thinly sliced lengthwise
- 2 cups Belgian-style ale, like Ommengang Abbey Ale
- 1 cup beef stock
- 2 tbsp. dark brown sugar
- 2 tbsp. apple cider vinegar
- 3 sprigs thyme
- 3 sprigs parsley
- 2 sprigs tarragon
- 1 bay leaf
- Bread, for serving

Season beef with salt and pepper in a bowl; add flour and toss to coat. Heat 2 tbsp. butter in a 6-qt. Dutch oven over medium-high heat. Working in batches, add beef; cook, turning, until browned, about 8 minutes. Transfer to a plate; set aside. Add bacon; cook until its fat renders, about 8 minutes. Add remaining butter, garlic, and onions; cook until caramelized, about 30 minutes. Add half the beer; cook, scraping bottom of pot, until slightly reduced, about 4 minutes. Return beef to pot with remaining beer, stock, sugar, vinegar, thyme, parsley, tarragon, bay leaf, and salt and pepper; boil. Reduce heat to medium-low; cook, covered, until beef is tender, about 1½ hours. Serve with bread. Serves 4.

CLOCKWISE FROM TOP LEFT: TODD COLEMAN, BARBARA RIES, PENNY DE LOS SANTOS, TODD COLEMAN

Real Roman spaghetti carbonara is pasta, whole eggs, pancetta *or* guanciale *(cured pork jowl), and pecorino romano cheese—never cream. The sauce should gild, not asphyxiate, the noodles. It can be enjoyed at any hour, but the ideal time is dawn, after a night of revelry. I've found that carbonara is also a foolproof way to a man's heart—unless he's watching his cholesterol.* —Mei Chin, from "Roman Art" (March 2007)

62 SPAGHETTI CARBONARA

- 3 tbsp. extra-virgin olive oil
- 4 cloves garlic, peeled and crushed
- 10 oz. pancetta, cut into ½"-long x ¼"-square strips
- ⅔ cup white wine
- 1 lb. dried spaghetti
- ⅔ cup finely grated Parmesan
- ¼ cup finely grated pecorino Romano
- 2 tbsp. finely chopped parsley
- 2 eggs
- Kosher salt and freshly ground black pepper, to taste

① Heat oil in a 12" skillet over medium-high heat. Add garlic, and cook until golden, about 1 minute. Remove and discard garlic. Add pancetta, and cook until edges are crisp, about 6 minutes. Add wine, and cook until thickened, about 3 minutes. Remove from heat.

② Bring a pot of salted water to a boil. Add spaghetti, and cook until al dente, about 7 minutes. Drain, reserving ¼ cup pasta water. In a large bowl, whisk together Parmesan, pecorino, parsley, and eggs; while whisking constantly, slowly drizzle in reserved pasta water until smooth. Add spaghetti along with reserved pancetta mixture. Season with salt and a generous amount of pepper. Toss to combine, and serve immediately. Serves 4.

MURGH KORMA

Creamy Chicken Curry

63 Chicken korma is a beloved Indian recipe that came from the Moghuls (the Muslim rulers of much of India from the 16th to 19th centuries). The meat is lightly browned, then simmered in yogurt and puréed almonds and cashew nuts, which give the dish its creaminess, but what makes it really special are the fragrant spices: I use whole spices and grind them together so their flavors become one in the sauce. *—Hemant Mathur, chef and co-owner of Tulsi in New York City*

- 2 lb. boneless, skinless chicken thighs and breasts, cut into 2" chunks
- 1 tbsp. plus 1 tsp. minced ginger, plus one 2" piece, peeled and sliced
- 1 tbsp. minced garlic, plus 3 cloves, thinly sliced
- 1 tbsp. fresh lemon juice
- Kosher salt, to taste
- 1/4 cup blanched almonds
- 1/4 cup raw cashews
- 1 tbsp. poppy seeds
- 3/4 cup canola oil
- 1 tbsp. black peppercorns
- 2 tsp. fennel seeds
- 12 dried rose petals (optional)
- 3 green cardamom pods
- 2 whole cloves
- 1 bay leaf
- 1/2 stick cinnamon
- 3 large yellow onions, thinly sliced
- 3 green serrano chiles, stemmed and minced
- 1 tsp. ground turmeric
- 1/2 tsp. paprika
- 1 cup plain yogurt
- 6 tbsp. heavy cream
- Cooked rice, for serving

Toss chicken, 1 tbsp. minced ginger, minced garlic, juice, and salt in a bowl; chill 1 hour. Purée almonds, cashews, poppy seeds, and 1/3 cup water in a blender; set nut paste aside. Heat oil in a 6-qt. saucepan over medium-high heat. Add peppercorns, fennel, rose petals, cardamom, cloves, bay leaf, and cinnamon; cook until toasted, about 2 minutes. Add sliced ginger, remaining garlic, and onions; cook until deeply caramelized, about 45 minutes. Purée mixture with 1/3 cup water; set onion paste aside. Add remaining oil to pot over high heat. Add onion paste, remaining ginger, and chiles; cook until oil separates, about 6 minutes, Add turmeric, paprika, and salt; cook for 1 minute. Add chicken; cook until lightly browned, about 8 minutes. Add 1 cup water; boil. Reduce heat to medium-low; cook, covered, for 15 minutes. Add nut paste and yogurt; cook until emulsified, about 3 minutes. Stir in 4 tbsp. cream; drizzle with remaining cream to garnish. Serve with rice. Serves 6–8. P

Classic Tex-Mex enchiladas are just corn tortillas dipped in red chile sauce, rolled around shredded Monterey Jack, baked with more sauce and cheese on top, and scattered with chopped onions. The flavors are direct and intense. This version, served at the Texas governor's mansion when George W. Bush was in residence, yields enchiladas as good as any I've ever had. —Colman Andrews, from "Chile Dip" (April 2002)

64 TEX-MEX CHEESE ENCHILADAS

- 4 cups chicken stock
- 4 large ancho chiles, stemmed and seeded
- 1 3/4 cups canola oil
- 1 large yellow onion, finely chopped
- 3 cloves garlic, finely chopped
- 2 tbsp. flour
- 4 tsp. ground cumin
- 1 1/2 tsp. dried oregano
- Kosher salt and freshly ground black pepper, to taste
- 12 corn tortillas
- 12 oz. Monterey Jack cheese, finely grated

① Bring stock and chiles to a boil in a 4-qt. saucepan over medium-high heat; cook until chiles are soft, about 10 minutes. Remove from heat and set aside. Heat 2 tbsp. oil in a 10" skillet over medium-high heat; add 2/3 of the onion, and cook until soft, about 5 minutes. Transfer to a blender along with chiles and 1 cup cooking liquid, and garlic, and purée until smooth; set aside.

② Heat 2 tbsp. oil in a 12" skillet over medium heat. Add flour, and cook, stirring, until smooth, about 2 minutes. Add chile purée, remaining cooking liquid, cumin, and oregano, and season with salt and pepper; reduce heat to medium-low, and cook, stirring often, until sauce thickens, about 30 minutes. Keep sauce warm over low heat.

③ Heat oven to 400°. Heat remaining oil in a 10" skillet over medium heat. Add 1 tortilla, and fry, turning once, until pliable, about 5 seconds. Using tongs, transfer tortilla to sauce, and turn to coat completely, letting excess drip back into skillet. Transfer to a large plate, and scatter with 1/4 cup cheese; roll tortilla around cheese into a tight cylinder, and transfer to a 9" x 13" baking dish, seam side down. Repeat process with remaining tortillas and 2 3/4 cups cheese. Pour remaining sauce over enchiladas and sprinkle with remaining cheese and onions; bake until cheese melts and enchiladas are hot, about 10 minutes. Serves 4–6.

TODD COLEMAN (2)

Risotto alla Milanese

65 I was once told that we have the master glazier of Milan's cathedral to thank for *risotto alla Milanese*, the creamy rice dish that gets its vivid color and flavor from saffron. In 1574, the master hired a disciple nicknamed Zafferano because he used saffron to stain the glass gold. The master teased, "You'll be putting saffron in your risotto next!" Well, it happened that his daughter was to be married. At the celebration, a table held four steaming pots of risotto. The guests were amazed to see it was tinted gold—the wedding gift of all wedding gifts. —*Marc Vetri, chef-owner of Vetri restaurant in Philadelphia*

- 6 cups chicken stock
- 1 tbsp. saffron threads
- 3 tbsp. unsalted butter
- 2 small yellow onions, minced
- 2 cups Arborio rice
- 1 cup dry white wine
- 2 oz. raw bone marrow (optional)
- 1/2 cup grated Parmesan
- Kosher salt and freshly ground black pepper, to taste

Heat stock and saffron in a 2-qt. saucepan over medium heat; keep warm. Heat butter in a 4-qt. saucepan over medium-high heat. Add onions; cook until soft, about 4 minutes. Add rice; cook until lightly toasted, about 4 minutes. Add wine; cook until evaporated, about 2 minutes. Add 1/2 cup warm stock; cook, stirring, until absorbed, about 2 minutes. Continue adding stock, 1/2 cup at a time, and cooking until absorbed before adding more, until rice is tender and creamy, about 16 minutes total. Stir in marrow, if using, and Parmesan; season with salt and pepper. Serves 4.

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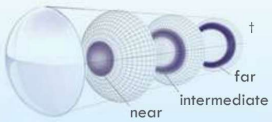

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MOUSSAKA

A good moussaka—a baked casserole of eggplant, zucchini, tomatoes, and minced lamb or beef under a lush layer of béchamel sauce—is one of the most fabulous things you can eat. And it takes time. In Greece, when we think of this dish, we remember our mothers and grandmothers, who often labored for hours to prepare it. (I learned to make moussaka from my own well-organized mother, who often started the preparations the day before, frying the eggplants, preparing the meat and tomato sauce, then assembling the dish the day it was to be served.) But for a dish with such a strong grip on our memories, moussaka as we know it in Greece today has a short history: Though a similar casserole had existed previously, the added layer of French-ified béchamel was popularized by the chef and cookbook author Nicholas Tselementes in the late 1920s. Now, I have a hard time with Tselementes. He was an admirer of French cooking, reworking Greek recipes to fit his idea of classical cuisine, and his influence nearly wiped out traditional Greek cooking for generations. But every time I taste moussaka, with its perfect balance of flavors, I think it's his atonement: Perhaps moussaka makes up for the rest. —*Aglaia Kremezi, author of* Mediterranean Hot and Spicy *(Clarkson Potter, 2009)*

FROM LEFT: TODD COLEMAN; LANDON NORDEMAN; TODD COLEMAN

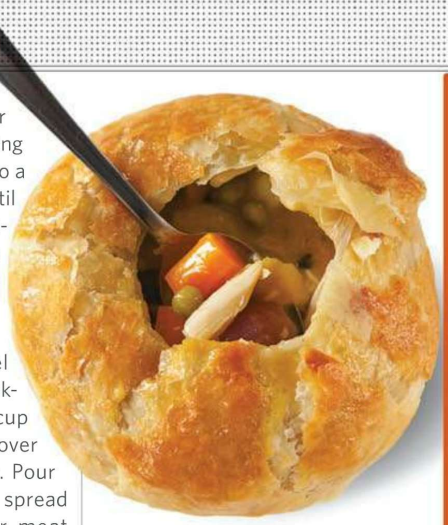
- 2 cups plus 3 tbsp. extra-virgin olive oil
- 6 bay leaves
- 2 sticks cinnamon
- 1 large yellow onion, finely chopped
- 2 lb. ground beef
- ¼ cup tomato paste
- 1 ½ tsp. ground cinnamon, plus more for dusting
- ½ tsp. freshly grated nutmeg
- ¼ tsp. ground cloves
- 1 tbsp. red wine vinegar
- 1 tsp. sugar
- 1 28-oz. can whole peeled tomatoes in juice, crushed
- 1 ½ tsp. kosher salt, plus more to taste
- Freshly ground black pepper, to taste
- 8 tbsp. unsalted butter
- 1 cup flour
- 4 cups milk
- 4 eggs, beaten
- 3 large eggplant, cut into ¼"-thick slices
- 5 medium russet potatoes, peeled, thinly sliced crosswise
- 1 cup coarsely grated graviera or Gruyère

① Heat 3 tbsp. oil in a 6-qt. saucepan over medium-high heat. Add bay leaves, cinnamon sticks, and onion; cook until soft, about 5 minutes. Add beef; cook until all liquid evaporates and meat is browned, about 30 minutes. Add tomato paste, 1 ¼ tsp. ground cinnamon, ¼ tsp. nutmeg, and cloves; cook until lightly caramelized, about 2 minutes. Add vinegar, sugar, tomatoes, and 2 cups water; boil. Reduce heat to medium-low; cook, covered partially, until almost all liquid is evaporated, about 1 ½ hours. Remove from heat; discard cinnamon and bay leaves. Season with salt and pepper; set meat sauce aside. Heat butter in a 2-qt. saucepan over medium-high heat. Add flour; cook until smooth, about 2 minutes. Add 1 ½ tsp. salt, remaining cinnamon and nutmeg, and milk; cook until thickened, about 10 minutes. Remove from heat; pour into a blender with eggs. Blend until smooth; set béchamel aside.

② Heat oven to 350°. Heat remaining oil in a 12" skillet over medium-high heat. Dust eggplant with cinnamon; working in batches, fry in oil until golden brown, about

10 minutes. Transfer to paper towels to drain; set aside. Bring a large pot of salted water to a boil. Add potatoes; cook until barely tender, about 10 minutes. Drain; transfer to a bowl of ice water to stop cooking. Drain; set aside.

③ Spread 1 cup béchamel on bottom of a 10" x 14" baking dish; sprinkle with 1/3 cup graviera. Spread potatoes over cheese; top with eggplant. Pour meat sauce over eggplant; spread remaining béchamel over meat sauce. Sprinkle with remaining graviera; bake until golden brown, about 1 hour. Serves 12–16. P



Chicken Pot Pie

67 I love chicken pot pie, especially in the winter when it gets cold, which happens even here in Los Angeles. At the Governor's Ball after the 2010 Oscars, we served our pot pies with shaved black truffles, and our celebrity guests loved it because it's just like home cooking, only more luxurious. It was amazing watching how happy people were when they cut into the puff pastry and that wonderfully aromatic steam poured out. Whether you can afford to make it with the truffles, or just use great-quality chicken and seasonal vegetables, it's comforting and delicious. That's what makes it a classic. —*Wolfgang Puck, chef-owner of Spago Beverly Hills*

- 4 quarts chicken stock
- 3 sprigs thyme
- 2 medium yellow onions, chopped
- 2 ribs celery, chopped
- 1 medium carrot, chopped
- 1 3–4-lb. whole chicken
- 1 bay leaf
- 8 tbsp. unsalted butter
- 1/2 cup flour
- 1 cup crème fraîche
- 1/4 cup finely chopped black truffles, plus 18 thin slices
- 2 tbsp. black truffle oil
- 2 tbsp. fresh lemon juice
- Kosher salt and freshly ground white pepper, to taste
- 2 cups cooked pearl onions
- 2 cups cooked baby carrots, cut into 1/2" pieces
- 2 cups frozen, thawed peas
- 2 sheets puff pastry
- 2 eggs, beaten, for egg wash

① Bring stock, thyme, yellow onions, celery, carrot, chicken, and bay leaf to a boil in an 8-qt. saucepan. Reduce heat to medium-low; cook for 2 hours. Remove chicken; cool. Discard skin and bones; finely chop meat and place in a bowl. Pour cooking liquid through a fine strainer into a bowl; reserve 4 cups. Reserve remaining stock for another use; set chicken aside.

② Heat butter in a 4-qt. saucepan over medium-high heat. Add flour; cook until smooth, about 2 minutes. Add 4 cups reserved stock; boil. Reduce heat to medium-low; cook until thickened, about 5 minutes. Add crème fraîche, chopped truffles and oil, juice, and salt and pepper; pour over chicken. Add pearl onions, carrots, and peas; toss to combine.

③ Heat oven to 350°. Divide chicken mixture among six 6"-wide x 1 1/2"-tall, 14-oz. ramekins or soup vessels; place 3 slices truffle over filling in each ramekin. Using a rolling pin, roll puff pastry until 1/8" thick; cut into six 8" squares or circles. Using a pastry brush, brush rim of each ramekin with egg wash; cover with a pastry square or circle and press lightly to adhere. Brush pastry with egg wash; place on a baking sheet. Bake, brushing pastry with more egg wash halfway through cooking, until golden brown and filling is warmed through, about 35 minutes. Let cool 10 minutes before serving. Serves 6. P

I grew up in the Philippines, and whenever I'm homesick, I cook adobo, *the national dish—pork or chicken or both, braised in seasoned vinegar. Though there are all sorts of regional variations, no matter how it's made,* adobo*'s piquant aroma fills me with memories of Manila.* —Amy Besa, from "Vinegar Stew" (October 2005)

68 ADOBO

Philippine Pork Stew

- 2 1/2 lb. boneless pork shoulder, cut into 2" pieces
- 1/2 cup palm vinegar
- 3 tbsp. soy sauce
- 1 tsp. whole black peppercorns, crushed
- 12 cloves garlic, peeled and crushed
- 1 bay leaf
- 2 tbsp. lard or canola oil
- 8 cups cooked white rice
- Patis (Philippine fish sauce; optional), for serving

① Place the pork, vinegar, soy sauce, peppercorns, garlic, and bay leaf in a large bowl and toss to combine. Cover and refrigerate for at least 8 hours or overnight.

② Heat pork mixture and 2 cups water in a 6-qt. Dutch oven over medium-high heat; bring to a boil. Skim the foam that rises to the surface, and then reduce the heat to medium-low; cover, and cook until tender, about 1 1/2 hours.

③ Pour the pork into a colander set over a medium bowl; discard the bay leaf, and set pork and garlic aside. Return broth to pot, and cook over medium heat until reduced to 1 1/2 cups, about 25 minutes. Transfer broth to a bowl and set aside.

④ Melt the lard in the same pot over medium-high heat. Set the garlic aside, then, working in batches, add the pork, and cook, turning, until browned all over, about 10 minutes. Add the garlic, and cook, stirring occasionally, until garlic is lightly browned, about 2 minutes. Stir broth back into pot, reduce heat to medium-low, and cook to meld flavors, about 5 minutes.

⑤ Divide rice between 4 bowls; serve *adobo* with rice. Season with fish sauce, if you'd like. Serves 4. P

COQUILLES ST-JACQUES

Gratinéed Scallops

69 Although *coquilles St-Jacques* simply means "scallops" in French, in the idiom of American cooks, the term is synonymous with the old French dish of scallops poached in white wine, placed atop a purée of mushrooms in a scallop shell, covered with a sauce made of the scallop poaching liquid, and gratinéed under a broiler. This rich, classic recipe was a signature dish of most of the small French restaurants in New York when I came here in the late 1950s. While working at Le Pavillon back then, I must have made it thousands of times. These days, most chefs, myself included, have moved away somewhat from that dish, favoring lighter preparations. But I'll tell you one thing: last time I made *coquilles St-Jacques*, it was for students at Boston University. I prepared two dishes for them: scallops cooked in a modern way, served with a green herb salad, and also the classic, gratinéed version. Now, these were not chefs-in-training; they didn't know what they were supposed to like. And there wasn't one student who didn't choose the old way over the new. It just goes to show: Truly good food never really goes out of style. —*Jacques Pépin, chef, cookbook author, and PBS-TV cooking series host*

- 8 oz. button mushrooms, minced
- 6 tbsp. unsalted butter
- 3 small shallots, minced
- 2 tbsp. minced parsley
- 1 tbsp. minced tarragon, plus 6 whole leaves, to garnish
- Kosher salt and freshly ground black pepper, to taste
- ¾ cup dry vermouth
- 1 bay leaf
- 6 large sea scallops
- 2 tbsp. flour
- ½ cup heavy cream
- ⅔ cup grated Gruyère
- ½ tsp. fresh lemon juice

Heat mushrooms, 4 tbsp. butter, and ⅔ of the shallots in a 4-qt. saucepan over medium heat; cook until the mixture forms a loose paste, about 25 minutes. Stir parsley and minced tarragon into mushroom mixture; season with salt and pepper. Divide mixture among 6 cleaned scallop shells or shallow gratin dishes. Bring remaining shallots, vermouth, bay leaf, salt, and ¾ cup water to a boil in a 4-qt. saucepan over medium heat. Add scallops; cook until barely tender, about 2 minutes. Remove scallops; place each over mushrooms in shells. Continue boiling cooking liquid until reduced to ½ cup, about 10 minutes; strain. Heat broiler to high. Heat remaining butter in a 2-qt. saucepan over medium heat. Add flour; cook until smooth, about 2 minutes. Add reduced cooking liquid and cream; cook until thickened, about 8 minutes. Add cheese, juice, salt, and pepper; divide the sauce over scallops. Broil until browned on top, about 3 minutes; garnish each with a tarragon leaf. Serves 6.

TODD COLEMAN

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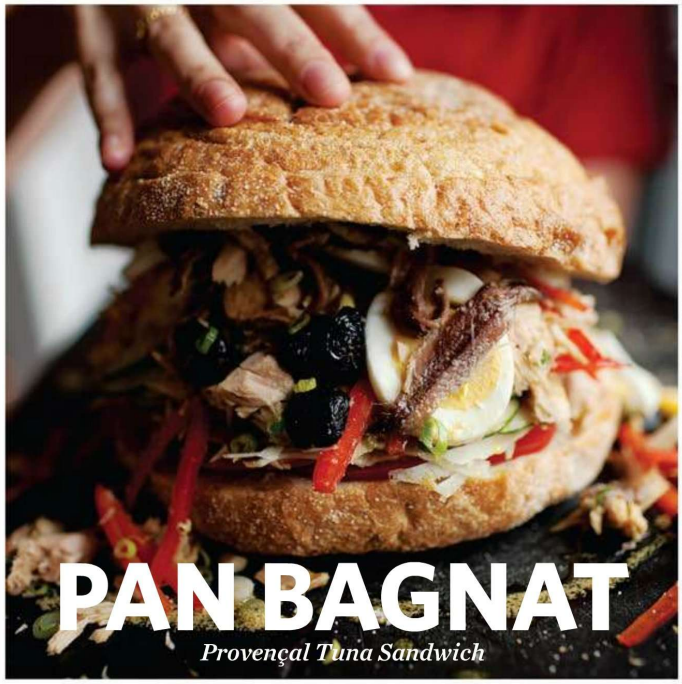

PAN BAGNAT

Provençal Tuna Sandwich

70 When my husband and I acquired our farmhouse in Provence in 1984, our visits were generally limited to weekend getaways from Paris. For the train ride back to the city, a snack was essential, and *pan bagnat,* or "bathed bread," the Provençal sandwich found at every bakery and market in the region, became our standby. It's inexpensive, travels well, and includes many of our favorite Provençal ingredients: tomatoes, local bell peppers, black niçoise olives, anchovies and tuna, salt, and pepper—a salade niçoise, effectively, between slices of crusty bread. I'd prepare the sandwiches on Saturday, scooping out some of the crumb of the bread, then letting the *pan bagnat* marinate, tightly wrapped and weighted down in the refrigerator, until departure time the next day, which always made for moist and satisfying sandwiches. *—Patricia Wells, author of* Salad as a Meal *(William Morrow, 2011)*

- 2 plum tomatoes, cored and thinly sliced crosswise
- Kosher salt, to taste
- 1 5-oz. can olive oil–packed tuna, drained
- 4 scallions, thinly sliced
- ½ small red bell pepper, stemmed, seeded, and thinly sliced into 2" lengths
- ⅓ cup extra-virgin olive oil
- 1 tbsp. Dijon mustard
- 1 7" round rustic bread loaf, split (about 20 oz.)
- 1 small bulb fennel, cored and thinly sliced crosswise
- 1 small cucumber, thinly sliced crosswise
- 2 hard-boiled eggs, thinly sliced crosswise
- 8 oil-cured anchovies, drained
- 10 salt-cured black olives, pitted and halved
- Freshly ground black pepper, to taste

① Sprinkle tomato slices liberally with salt and transfer to a colander; set aside to drain for 30 minutes. In a small bowl, break up tuna with a fork and stir in scallions and bell pepper; set aside. In another small bowl, whisk together oil and mustard; set dressing aside. Scoop the insides from the bread loaf and discard or reserve for another use. Place tomatoes evenly over bottom of bread and then top with fennel and cucumbers; spread tuna mixture over top, and then top with egg slices, anchovies, and olives. Pour dressing evenly over ingredients, and season with salt and pepper; cover with top of bread, pressing lightly to compact.

② Wrap sandwich tightly in plastic wrap and place on a baking sheet; top with another baking sheet and weight with a cast-iron skillet. Refrigerate for at least 4 hours or overnight. Slice into quarters to serve. Serves 4.

MANICOTTI

71 Every Thanksgiving, before the traditional turkey, my Italian-American family eats a pasta course: my mother's manicotti. Many years ago, to bring the family closer together, she decided to invite my cousins over the Tuesday before Thanksgiving and enlist the kids in making the pasta cylinders with a filling of cheese and ham bound with egg. Nobody knows exactly when the first "manicotti night" was, but I remember that cracking an egg was still a daunting task for me. Nowadays, my four sons and niece and nephew do just about all the work, and I've watched Mom teach each of them how to avoid getting eggshells into the filling—and how to sneak a little extra cheese in at the last second so it's just right. *—Greg Ferro*

- 1½ tbsp. olive oil
- 2 cloves garlic, minced
- 1 large yellow onion, minced
- 5 tbsp. tomato paste
- ⅓ cup finely chopped parsley
- ⅓ cup finely torn basil leaves
- 1 28-oz. can whole, peeled tomatoes in juice, crushed
- Kosher salt and freshly ground black pepper, to taste
- 4 oz. deli ham, finely chopped
- 4 oz. mozzarella, cut into ¼" cubes
- 1 cup ricotta
- ¾ cup finely grated Parmesan
- 4 eggs
- 1 cup flour

① Make the sauce: Heat oil in a 4-qt. saucepan over medium heat. Add garlic and onions, and cook, stirring, until soft, about 5 minutes. Add tomato paste, and cook, stirring, until lightly caramelized, about 2 minutes. Add 2 tbsp. parsley, basil, tomatoes, and ½ cup water, season with salt and pepper, and bring to a boil; reduce heat to low, and cook, stirring occasionally, until reduced and thickened, about 45 minutes. Remove from the heat and set aside.

② Make the filling: Combine 2 tbsp. parsley, ham, mozzarella, ricotta, ¾ cup Parmesan, and 1 egg, season with salt and pepper, and stir until smooth; set aside.

③ Make the pasta: Whisk together remaining eggs, flour, salt, and 1¼ cups water until smooth, and let sit for 20 minutes. Heat an 8" nonstick skillet over medium-high heat. Add 3 tbsp. batter, and swirl skillet until completely covered; cook, turning once, until set but not browned, about 1½ minutes. Invert pasta circle onto a sheet of wax paper, and set aside to cool; repeat with remaining batter to make about 16 pasta circles in total.

④ Heat oven to 350°. Pour half the sauce over bottom of a 9" x 13" baking dish; set aside. Working with 1 pasta circle at a time, place about 2 tbsp. filling down the center of each, and roll the pasta circle around filling into cylinders. Transfer cylinders, seam side down, to dish; pour remaining sauce over the top and sprinkle with remaining Parmesan. Bake until filling is heated through and sauce is bubbling, about 25 minutes. Garnish with remaining parsley. Serves 6–8.

FROM LEFT: TODD COLEMAN; LANDON NORDEMAN

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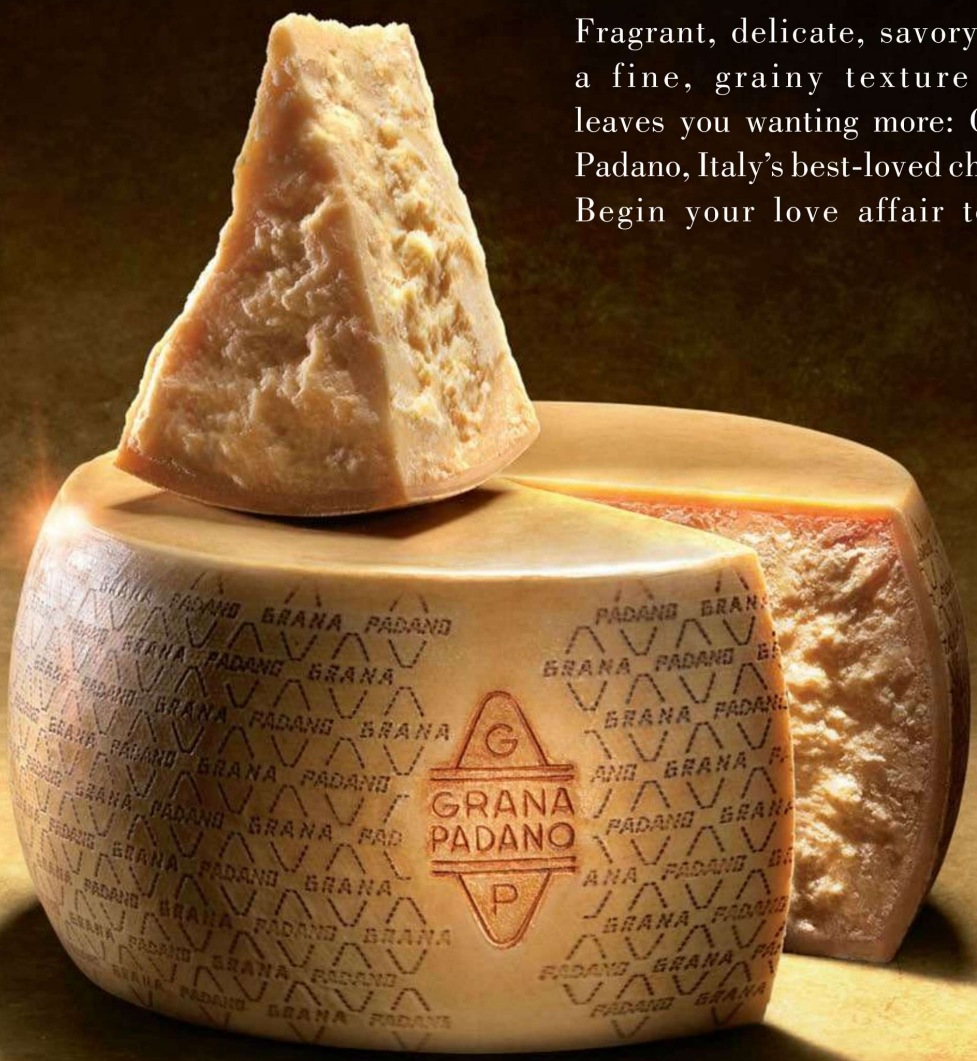

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- 2 tbsp. olive oil
- 1½ lb. trimmed lamb shoulder, cut into ¼" cubes
- 2 ribs celery, finely chopped
- 2 cloves garlic, finely chopped
- 1 large carrot, finely chopped
- 1 large yellow onion, finely chopped
- 2 tbsp. tomato paste
- ½ cup red wine
- ½ cup beef stock
- 1 tbsp. Worcestershire sauce
- 2 bay leaves
- 1 15-oz. can whole peeled tomatoes in juice, crushed by hand
- Kosher salt and freshly ground black pepper, to taste
- 2 lb. russet potatoes, peeled
- ½ cup heavy cream
- 8 tbsp. unsalted butter

① Heat oil in a 6-qt. saucepan over medium-high heat. Add lamb, and cook, stirring, until browned all over, 10–12 minutes. Using a slotted spoon, transfer to a bowl and set aside. Add celery, garlic, carrot, and onion to pan, and cook until soft, about 5 minutes. Add tomato paste, and cook, stirring, until lightly caramelized, about 2 minutes. Add wine, and cook, stirring to scrape bottom of pan, until wine evaporates, about 8 minutes Add stock, Worcestershire, bay leaves, and tomatoes, and cook, stirring, until slightly reduced, about 6 minutes. Remove from heat, season with salt and pepper, and transfer to a 9" deep-dish pie plate; set aside.

② Heat oven to 400°. Place potatoes in a 4-qt. saucepan, and cover with water by 1"; bring to a boil over high heat. Cook until tender, about 30 minutes; drain. Meanwhile, bring cream and butter to simmer in a 1-qt. saucepan; keep warm. Transfer potatoes to a food mill or potato ricer, and process into a bowl; add hot cream and butter, season with salt and pepper, and whisk until smooth and fluffy. Spoon potatoes over meat filling in dish, spreading to cover to the edge; drag tines of fork lightly over potatoes to create ridges all over. (Alternatively, fill a piping bag with the potatoes and pipe them in rows over the filling.) Bake until potatoes are golden brown and filling is heated through, about 45 minutes. Let cool 20 minutes; serve with peas. Serves 6.

Shepherd's Pie

72 I have always believed that the greatest English food is every bit as great when turned into leftovers, and none greater than our superlative roasts: sirloins of grass-fed beef on the bone, legs or shoulders of lamb, properly hung and eaten at Sunday lunch with roast potatoes and gravy made from the roasting juices, then minced on a Monday and turned into cottage or shepherd's pies. A cottage pie is made with beef and has a long tradition as a rural dish, as does the shepherdly variation, which dates back way further than the 1870s, when mincing machines were developed and it first got its name. Traditionally leftover gravy is added to the minced meat, along with onions and any vegetables on hand, before a buttery mound of mashed potato is dolloped on top and the whole is browned in the oven. I always feel that the dish needs a little further savory enhancement, so the addition of Worcestershire sauce, a few drops of Tabasco, a squirt of tomato paste, or any combination of the above is permissible. Monday night has been shepherd's or cottage pie night since I was a child. A small break from tradition happened when my daughter Charissa went vegetarian in her teens. After several months she told me, secretly, not wanting her elder sister and brother to make fun of her, that she had decided to eat meat again; she craved shepherd's pie. Order was restored immediately, and the dish brought to the table as it had been for at least four generations of my family. *—Tamasin Day-Lewis, author of* Food You Can't Say No To *(Quadrille, 2012)*

FROM LEFT: PENNY DE LOS SANTOS (2); TODD COLEMAN

Pescado en Escabeche

Maricel E. Presilla's Fish with Escabeche Sauce

73 The cooks of Islamic Spain, or Al-Andalus, like the Romans before them, had a penchant for using vinegar–and–olive oil pickling sauces, or *escabeches*, to flavor and preserve everything from fish to vegetables. The technique survived the demise of Al-Andalus in Spain, as well as in many former Spanish colonies. In my native Cuba, *escabeche* was synonymous with *sierra* (sawfish), much appreciated for its firm, white flesh. You could go to any cafeteria or restaurant and always find on the countertop a large earthenware *cazuela* filled with fried sawfish steaks topped with an olive oil–and–vinegar pickling sauce. Cuban *escabeches* often resemble contemporary Iberian models, simply seasoned with garlic, sliced yellow onion and bell pepper, and some bay leaf. Because *escabeches* start with a sofrito, the iconic Spanish and Latin American flavor base subject to infinite permutations, it is not surprising to see that *escabeches*, too, vary tremendously across Latin America. But vinegar and olive oil remain the backbone of this singular, ocean-spanning technique. —*Maricel E. Presilla, author of* Gran Cocina Latina: The Food of Latin America *(W.W. Norton & Company, 2012)*

- 6 8-oz. swordfish steaks, cut 1/2" thick
- 12 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste
- 2 cups flour
- 1 cup extra-virgin olive oil
- 4 bay leaves
- 2 large green bell peppers, stemmed, seeded, and cut into 1/4"-thick rings
- 1 large yellow onion, cut into 1/4"-thick rings
- 2 cups distilled white vinegar

① Rub fish with half the garlic, and season with salt and pepper on both sides; let sit for 20 minutes. Place flour in a shallow plate, and dredge each fish steak in flour to coat, shaking to remove excess.

② Heat oil in a 12" skillet over medium-high heat. Working in batches, add fish steaks, and cook, turning once, until browned on both sides and cooked through, about 5 minutes. Using a slotted spoon, transfer fish steaks to a serving bowl or platter; set aside. Add remaining garlic to oil, and cook, stirring, until golden brown, about 1 minute. Add bay leaves, peppers, and onion, and cook, stirring, until softened, about 4 minutes. Add vinegar, and bring to a boil; cook for 2 minutes. Pour over fish steaks and let sit at room temperature for 1 hour before serving. Serves 6.

The Greek dish garides saganaki, *a bubbling concoction of shrimp, tomatoes, onions, peppers, and feta spiked with a shot of ouzo, was invented in the 1950s, most likely at a restaurant in a seaport like Thessaloníki. Some flambéed the dish tableside, popularizing it among tourists. It's now a standard on Greek menus, and quick and satisfying to make at home.* —Diane Kochilas, from "Seaside Saganaki" (June/July 2005)

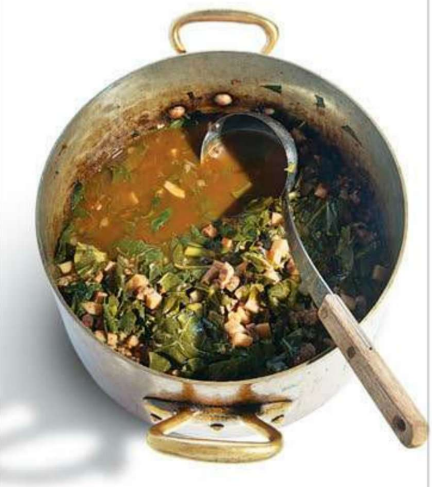
74 GARIDES SAGANAKI

Shrimp with Tomatoes and Feta

- 2 tbsp. extra-virgin olive oil
- 1/2 small yellow onion, finely chopped
- 1/2 medium hot green chile, stemmed and finely chopped
- 1 1/4 cups canned whole, peeled tomatoes in juice, crushed by hand
- Kosher salt and freshly ground black pepper, to taste
- 6 large head-on shrimp (about 12 oz.), bodies peeled (heads and tail shells left intact), deveined
- 4 oz. Greek feta, coarsely crumbled
- 2 tbsp. ouzo
- 1 tbsp. finely chopped parsley

① Heat broiler to high. Heat oil in an 8" round metal gratin dish or a heavy ovenproof skillet over medium heat. Add onion and chile, and cook, stirring often, until soft, about 5 minutes. Stir in tomatoes, and season to taste with salt and pepper; cook until slightly thickened, about 4 minutes.

② Arrange shrimp in dish, spoon some sauce on top, and continue to simmer until shrimp are pink and just cooked through, about 2 minutes per side. Scatter feta around shrimp, then transfer dish to broiler, and broil until feta begins to melt, about 2 minutes. Remove dish from broiler. Warm ouzo in a tiny pot over low heat, then ignite it with a kitchen match and pour over shrimp and feta. When flames die out, garnish dish with parsley, and serve. Serves 2.



Pepper Pot

75 Colonial Philadelphia, with its busy waterfront, was well influenced by trade from points south. Among the most famous Caribbean culinary imports was pepper pot. The rich, spicy stew of beef, pork, root vegetables, and greens became a staple in Philly, where West Indian hawkers advertised it with cries of "pepper pot, smoking hot!" Today, at City Tavern, a colonial-style saloon, this version is served.

- 12 oz. pork shoulder
- 12 oz. beef shoulder
- Kosher salt, to taste
- 2 tbsp. canola oil
- 4 cloves garlic, finely chopped
- 1 medium white onion, roughly chopped
- ¼ habanero chile, stemmed, seeded, and chopped
- 1 lb. taro root, cassava, or potatoes, peeled and cut into ¼" cubes
- 1 cup chopped scallions
- 16 cups beef stock
- 1 tbsp. ground allspice, preferably freshly ground
- 1 tbsp. freshly ground black pepper, plus more to taste
- 1 tsp. chopped fresh thyme
- 2 bay leaves
- 1 lb. collard greens, rinsed and chopped

① Place pork and beef in a bowl; rub heavily with salt; let sit at room temperature for 1 hour. Rinse meat, dry with paper towels, and cut into ¼" cubes. Heat oil in an 8-qt. saucepan over medium-high heat. Working in batches, add pork and beef; cook until browned, about 10 minutes.

② Add garlic, onion, and habanero; cook until soft, about 10 minutes. Add taro and scallions; cook until beginning to soften, about 5 minutes. Add stock, allspice, pepper, thyme, and bay leaves; boil. Reduce heat to medium; cook until meat and taro are tender, about 30 minutes. Add collard greens; cook until wilted, about 10 minutes. Season with salt and pepper. Serves 10.

CHILE VERDE

76 You can get a bowl of green chili most anywhere in the American southwest, but New Mexicans are particularly proud of their chile verde, with its hunks of juicy pork shoulder and tart tomatillo-based sauce. The dish gets its oomph from green chiles, ideally the gorgeous ones grown around the town of Hatch, of which New Mexicans are likewise justly proud.

- ¼ cup canola oil
- 2 lb. boneless pork shoulder, cut into ½" cubes
- Kosher salt and freshly ground black pepper, to taste
- ½ cup flour
- 8 oz. ground breakfast sausage
- 2 tbsp. ground cumin
- 1 tbsp. green chile powder
- 1 dried pasilla chile, stemmed, seeded, and chopped
- ½ cup chopped scallions
- 12 tomatillos, husked, rinsed, and finely chopped
- 2 medium yellow onions, finely chopped
- 2 serrano chiles, stemmed and finely chopped
- 2 Anaheim chiles, stemmed, seeded, and finely chopped
- 1 green bell pepper, stemmed, seeded, and finely chopped
- 2 cups chicken stock
- 1 15-oz. can green enchilada sauce, such as Hatch
- Hot sauce, for serving
- Roughly torn cilantro leaves, to garnish

Heat oil in an 8-qt. saucepan over medium-high heat. Season pork with salt and pepper; toss with flour. Working in batches, add pork to pan; cook until browned, about 6 minutes. Transfer to a bowl; set aside. Add sausage; cook, breaking up with a spoon, until browned, about 4 minutes. Transfer to bowl with pork. Add cumin, chili powder, and pasilla; cook until fragrant, about 1 minute. Add scallions, tomatillos, onions, serranos, Anaheim chiles, and bell pepper; cook until soft, about 15 minutes. Add reserved pork and sausage, stock, and enchilada sauce; cook until pork is tender, about 30 minutes. Garnish with cilantro; serve with hot sauce. Serves 4–6. (P)

Bigos

Polish Pork and Sauerkraut Stew

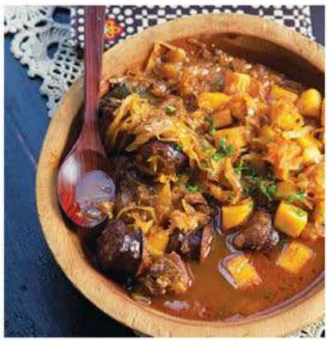
77 My mom, like many women in Poland, made *bigos*—a stew of pork shoulder, bacon, kielbasa, and sauerkraut—for every celebration. I came to the States when I was 20. During the day I cleaned people's houses; at night, I went to school. I never had time to cook, much less make *bigos*. Though it's easy to prepare, it takes hours for the flavors to develop. Nowadays I'm still too busy to make it, but Kazia, my sister, makes massive quantities, then freezes it. When people come to visit her, she heats it up and tells them, "Look, I made *bigos* just for you!" —*Halina Pinas,* SAVEUR *accountant*

- ¼ oz. dried porcini mushrooms
- 4 oz. bacon, cut into ½" pieces
- 1 lb. boneless pork shoulder, cut into 1" cubes
- Kosher salt and freshly ground black pepper, to taste
- 8 oz. smoked kielbasa, cut into 1" rounds
- 1 tsp. caraway seeds
- 8 whole allspice berries
- 2 large yellow onions, chopped
- 2 bay leaves
- ½ cup tomato paste
- 3 tbsp. flour
- 4 lb. sauerkraut, drained
- 2 oz. pitted prunes, chopped
- 6 cups beef stock
- ½ cup madeira wine
- 2 medium tart apples, peeled, cored, and cut into ½" cubes
- Minced chives, to garnish

① Place mushrooms in a bowl; cover with 1 ½ cups boiling water. Let sit until mushrooms rehydrate, about 1 hour. Using a slotted spoon, transfer mushrooms to a cutting board; roughly chop and set aside. Slowly pour soaking liquid into another bowl, leaving any sediment in the bottom of the first bowl; set aside.

② Heat bacon in an 8-qt. Dutch oven over medium heat; cook until its fat renders, about 12 minutes. Transfer to a plate; set aside. Increase heat to medium-high; working in batches, season pork with salt and pepper. Add to pot; cook, turning, until browned all over, about 8 minutes. Transfer to plate with bacon. Add kielbasa; cook until browned, about 6 minutes; transfer to plate.

③ Add caraway, allspice, onions, and bay leaves; cook, scraping bottom of pot, until onions are soft, about 10 minutes. Add tomato paste; cook until caramelized, about 8 minutes. Add flour; cook, stirring, until smooth, about 2 minutes. Add sauerkraut, and cook, stirring, until slightly wilted, about 3 minutes. Return meat to pot along with reserved mushrooms and their soaking liquid, and then add prunes, stock, and wine; bring to a boil. Season with salt and pepper, and reduce heat to medium-low; cook, covered and stirring occasionally, for 30 minutes. Add apples, and cook, covered, until pork is tender, about 30 minutes more; garnish with chives. Serves 8.



FROM LEFT: TODD COLEMAN; PENNY DE LOS SANTOS; TODD COLEMAN

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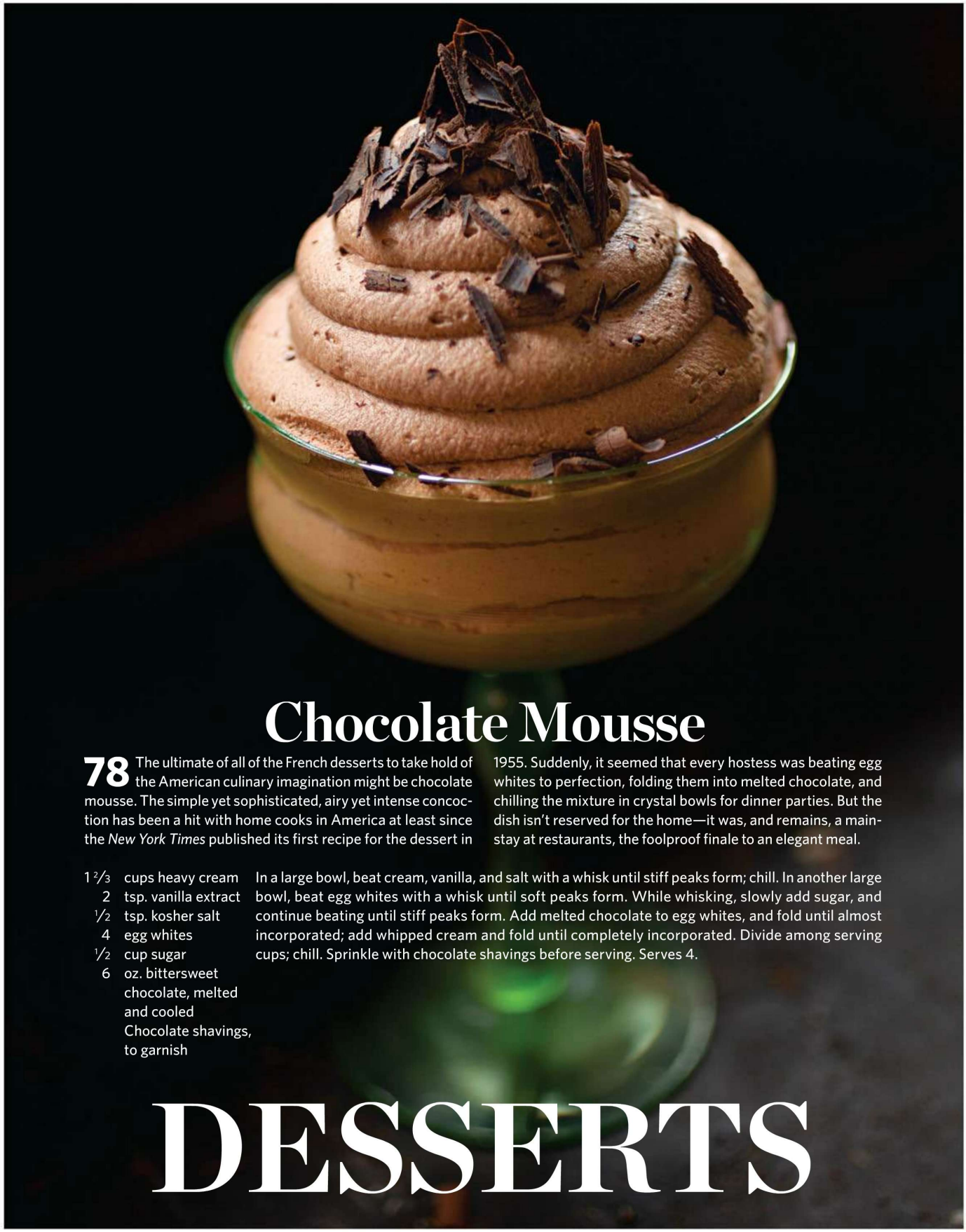


Chocolate Mousse

78 The ultimate of all of the French desserts to take hold of the American culinary imagination might be chocolate mousse. The simple yet sophisticated, airy yet intense concoction has been a hit with home cooks in America at least since the *New York Times* published its first recipe for the dessert in 1955. Suddenly, it seemed that every hostess was beating egg whites to perfection, folding them into melted chocolate, and chilling the mixture in crystal bowls for dinner parties. But the dish isn't reserved for the home—it was, and remains, a mainstay at restaurants, the foolproof finale to an elegant meal.

- 1 2/3 cups heavy cream
- 2 tsp. vanilla extract
- 1/2 tsp. kosher salt
- 4 egg whites
- 1/2 cup sugar
- 6 oz. bittersweet chocolate, melted and cooled
- Chocolate shavings, to garnish

In a large bowl, beat cream, vanilla, and salt with a whisk until stiff peaks form; chill. In another large bowl, beat egg whites with a whisk until soft peaks form. While whisking, slowly add sugar, and continue beating until stiff peaks form. Add melted chocolate to egg whites, and fold until almost incorporated; add whipped cream and fold until completely incorporated. Divide among serving cups; chill. Sprinkle with chocolate shavings before serving. Serves 4.

DESSERTS

TODD COLEMAN

Lamingtons

79 Likely named for a 19th-century governor of Queensland, the Lamington is now an Australian favorite. It's a cube of butter cake dipped in chocolate, then rolled in coconut flakes. Though some versions are filled with cream or jam, we purists believe the original is impossible to improve upon. *—Fouad Kassab, author of thefood blog.com.au*

- 8 tbsp. unsalted butter, melted, plus more for pan
- 1 cup flour, plus more for pan
- 1 tsp. baking powder
- 1/2 tsp. kosher salt
- 1/2 cup sugar
- 3 eggs, separated
- 1 tsp. vanilla extract
- 8 oz. milk chocolate, chopped
- 1/2 cup heavy cream
- 8 oz. unsweeted shredded coconut

① Heat oven to 350°. Grease and flour an 8" x 8" baking pan; set aside. Whisk flour, baking powder, and salt in a bowl; set aside. In a large bowl, whisk sugar and egg whites until soft peaks form. Add butter, egg yolks, and vanilla; fold until combined. Add dry ingredients; fold until smooth. Pour into prepared baking pan; smooth top. Bake until a toothpick inserted in the middle comes out clean, about 20 minutes; cool 20 minutes. Invert cake onto a rack; cool completely. Cut into 16 squares; set aside.

② Place chocolate in a bowl. Boil cream in a 2-qt. saucepan over high heat; pour over chocolate and let sit for 1 minute. Slowly stir until smooth; set aside. Place coconut in a pie dish. Roll cake squares in chocolate, and then roll in coconut; transfer to a rack. Chill until chocolate sets, at least 1 hour. Makes 16.

Chocolate Chip Cookies

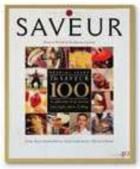
FROM LEFT: PENNY DE LOS SANTOS; TODD COLEMAN; LANDON NORDEMAN

80 The beauty of making classic Toll House cookies is discovering how malleable the recipe can be. Once I'd learned that layering sheets of butter into dough makes puff pastry irresistibly flaky and rich, I resolved to create a chocolate chip cookie with equal textural appeal. I tried layering pieces of chocolate into cookie dough in a similar style, and I was delighted with the results: crisp around the edges, moist and tender inside, and so marbled that every bite contained the consummate balance of sweet dough, melting bittersweet chocolate, and crystalline salt. —*Sarah Copeland, author of* The Newlywed Cookbook *(Chronicle Books, 2011)*

- 2 1/4 cups flour
- 3/4 tsp. baking soda
- 3/4 tsp. kosher salt
- 16 tbsp. unsalted butter, softened
- 3/4 cup packed dark brown sugar
- 3/4 cup sugar
- 1 tsp. vanilla extract
- 4 egg yolks
- 9 oz. bittersweet chocolate, roughly chopped

① Heat oven to 375°. Whisk together flour, baking soda, and salt in a bowl; set aside. Combine butter, both sugars, and vanilla in a large bowl; beat on medium-high speed with a hand mixer until smooth and fluffy, about 3 minutes. Add yolks two at a time, beating after each addition; add dry ingredients; beat on low speed until just combined. Transfer dough to a work surface; divide into 3 equal pieces. Flatten each into a 4" x 6" rectangle; wrap in plastic wrap. Chill for 30 minutes.

② Place one dough rectangle on a floured work surface; sprinkle with half the chocolate. Top with another rectangle, sprinkle with remaining chocolate, and cover with last rectangle. Using a floured rolling pin, flatten rectangles into a 9" x 6" x 1 1/2" rectangle. Using a 2" round cutter, cut out cookies; transfer to parchment paper–lined baking sheets, spaced 3" apart. Gather scraps, reroll into a 1 1/2"-thick disk; cut out more cookies. Bake, rotating baking sheets halfway through cooking, until lightly browned and set, about 15 minutes. Makes about 2 dozen.



Credit for inventing crêpes Suzette is claimed by French restaurateur Henri Charpentier, who in 1894, at age 14, while an assistant waiter, accidentally set a sauce aflame when serving dessert to the Prince of Wales. Once the fire subsided, the sauce was so delicious that the prince asked that the dish be named for a young girl in his entourage, Suzette. —Mindy Fox, from "Blazin' Pancakes" (January/February 2000)

81 CREPES SUZETTE

For the crêpes:
- 6 tbsp. flour
- 6 eggs
- 6 tbsp. milk
- 3 tbsp. heavy cream
- Unsalted butter, as needed

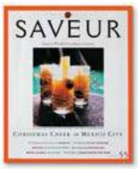
For the sauce:
- 3 oranges
- 16 tbsp. unsalted butter, softened
- 10 tbsp. sugar
- 7 tbsp. Cointreau
- 1 tbsp. kirsch
- 1 tsp. orange flower water
- 5 tbsp. cognac

① For the crêpes: Whisk together flour and eggs in a medium bowl. Add milk and cream, and whisk until smooth. Pour through a fine strainer into a bowl, cover, and refrigerate for 2 hours or overnight.

② For the sauce: Use a vegetable peeler to remove rind from 2 of the oranges, avoiding pith; mince rind and set aside. Juice all the oranges and set juice aside. In a medium bowl, beat butter and 1/2 cup sugar on high speed of a hand mixer until light and fluffy, about 2 minutes. Add rind to butter and beat for 1 minute. Gradually drizzle in juice, 2 tbsp. of the Cointreau, kirsch, and orange flower water, beating constantly until very light and fluffy, about 2 minutes more.

③ Heat a seasoned crêpe pan or small nonstick skillet over medium-high heat until hot. Grease pan with a little butter, then pour in 1/4 cup batter. Working quickly, swirl batter to just coat pan, and cook until edges brown, about 1 minute. Turn with a spatula and brown other side for about 30 seconds. Transfer to a plate and repeat with remaining batter, greasing pan only as needed.

④ Melt orange butter sauce in a 12" skillet over medium heat until bubbling. Dip both sides of one crêpe in sauce, then, with best side facing down, fold in half, then in half again. Repeat process with remaining crêpes, arranging and overlapping them around the perimeter of the pan. Sprinkle with remaining sugar. Remove pan from heat, pour remaining Cointreau and the cognac over crêpes, and carefully ignite with a match. Spoon sauce over crêpes until flame dies out, and then serve immediately. Serves 6.



Baked Alaska first made its way into print in Fannie Farmer's 1896 Boston Cooking-School Cook Book, *but the idea of baking ice cream inside cake and meringue had been around for much of the century. The way was paved in the early 1800s by that genius of thermodynamics Benjamin Thompson, with his work on the resistance of egg whites to heat.* —Raymond Sokolov, from "Ice Cake" (December 2001)

82 BAKED ALASKA

For the filling and cake:

- 2 pints strawberry ice cream, slightly softened
- Unsalted butter, for pan
- ½ cup cake flour, plus more for pan
- ¼ tsp. kosher salt
- ½ cup sugar
- 3 eggs
- 1 tbsp. fresh lemon juice
- ½ tsp. grated lemon zest

For the meringue:

- ¼ tsp. cream of tartar
- 4 egg whites
- ½ cup sugar

① For the filling: Line a 7"-diameter bowl with a 15" piece of plastic wrap, allowing excess to hang over rim of bowl. Pack ice cream into bowl, smoothing top, and freeze until solid, at least 4 hours.

② For the cake: Heat oven to 325°. Grease and flour an 8" round cake pan; set aside. Whisk together flour and salt in a bowl; set aside. Beat sugar and eggs in a bowl on medium-high speed of a hand mixer until tripled in volume, about 5 minutes. Stir in juice and zest; fold in flour mixture. Pour into prepared pan; bake until a toothpick inserted in the middle comes out clean, about 25 minutes. Cool completely, invert onto a rack, and set aside.

③ For the meringue: Heat oven to 450°. Place cream of tartar and egg whites in a large bowl; beat on medium speed of a hand mixer until soft peaks form, about 1 minute. Add sugar, and beat until stiff but not dry peaks form, about 2 minutes.

④ To serve, place cake on a parchment paper–lined baking sheet. Invert ice cream onto cake and peel off plastic. Cover ice cream and cake with meringue. Bake until meringue begins to brown, about 5 minutes. Using 2 metal spatulas, transfer to a cake plate and serve immediately. Serves 8.

FROM LEFT: TODD COLEMAN; PENNY DE LOS SANTOS; EVERETT COLLECTION INC/ALAMY; TODD COLEMAN (3)

83 Elvis Presley's Pound Cake

When we wrote our book *Elvis World* (Knopf, 1987), we often dined with fans of The King. As they discussed what they loved about him, it became clear that one of the reasons people felt so close to Elvis was that he never lost his down-home taste. You can see it in the decor at Graceland, a poor Mississippi boy's idea of how a rich person's house should look; and it is apparent in what he ate. He could afford filet mignon but preferred well-done burgers. Instead of champagne, he drank Pepsi. For dessert, he favored Deep South diner classics. One of Elvis's favorite sweets was the pound cake made by his childhood friend Janelle McComb. She gave us her recipe in 1987, on the 10th anniversary of Elvis's death. Every year at Christmas, she'd bake two loaves and bring them to Graceland. Elvis could eat one all by himself. Fans know about McComb and place her in the firmament of those who practice TCE ("Taking Care of Elvis"); to serve her cake is to keep the legend alive. —*Jane and Michael Stern, authors of* Roadfood.com

- 16 tbsp. unsalted butter, softened, plus more for pans
- 3 cups cake flour, sifted, plus more for pans
- 3 cups sugar
- 2 tsp. vanilla extract
- ¾ tsp. kosher salt
- 7 eggs
- 1 cup heavy cream

Heat oven to 350°. Grease and flour two 9" x 5" x 2" loaf pans; set aside. Beat butter, sugar, vanilla, and salt in a bowl on medium-high speed of a hand mixer until pale and fluffy, about 6 minutes. Add eggs one at time, beating well after each, until smooth. Add flour and cream alternately, beginning and ending with flour, beating until smooth. Increase speed to high; beat batter until smooth and light, about 5 minutes. Divide batter between prepared pans, and smooth tops with a rubber spatula; bake until a toothpick inserted in the middle comes out with a couple crumbs adhering to it, about 1 hour, 15 minutes. Let cool 30 minutes, and then unmold onto a cooling rack; let cool completely before slicing and serving. Serves 10.

Elvis Presley, at right, photographed in 1957, had a taste for Deep South classics, including cream-rich vanilla pound cake.

Peanut Butter Cookies

84 They were the cookies I gladly skipped over at school bake sales in favor of chocolate chip because to me, peanut butter seemed like health food—its early promoter, John Harvey Kellogg, first marketed it as such in the 1890s, and despite its sweetness, the wholesome image has pretty much stuck. Why would I ruin the pleasure of eating a cookie, I reasoned, with an ingredient that was supposed to be good for me? Now, led by my palate instead of prejudice, I relish a soft, chewy peanut butter cookie, whether made from the stir-as-you-use-it natural kind or a mass-market brand like Peter Pan. *—Kellie Evans*

- 3 cups flour
- 2 tsp. baking powder
- 1 tsp. kosher salt
- 1 cup sugar
- 1 cup packed dark brown sugar
- 12 tbsp. unsalted butter, softened
- 2 eggs
- 1 cup peanut butter
- 2 tsp. vanilla extract

① Heat oven to 350°. Whisk together flour, baking powder and salt in a bowl; set aside. Beat sugars and butter together in a bowl with a hand mixer until pale and fluffy, about 3 minutes. Add eggs one at a time, beating well after each, until smooth. Add peanut butter and vanilla; beat until smooth. Add flour mixture; beat until combined.

② Using a tablespoon, portion out dough and roll into balls; place 2" apart on parchment paper–lined baking sheets. Using a fork, press tines over balls in a crosshatch pattern to flatten. Bake, rotating baking sheets halfway through cooking, until golden brown, about 12 minutes. Makes about 4½ dozen.

PISTACHIO FINANCIERS

85 Thanks to Proust, when it comes to tea cakes, madeleines get all the love. But I prefer the heftier, more serious *financier*. The two-bite pastry is as rich as the name suggests: Its defining ingredients are almond flour and sweet butter, lightened with whipped egg whites. It's typically a simple rectangle to the madeleine's seashell, but despite its unassuming look, the *financier* is a small vessel of joy. One of the best I've tasted is this fine-crumbed version from Paris baker Eric Kayser, which he makes in several flavors, including the especially excellent, nut-rich pistachio;

it melts in the mouth, a quiet luxury as indelible as any madeleine. *—Gabriella Gershenson*

- 8 tbsp. unsalted butter, plus more for pans
- ½ cup flour, plus more for pans
- ½ cup sugar
- ½ cup light brown sugar
- ½ tsp. kosher salt
- 4 egg whites
- ½ cup finely ground pistachios, plus ½ cup finely chopped
- 2 tbsp. finely ground almonds
- 1 tsp. baking powder

① Grease and flour 1 ½" round financier molds or mini-muffin pans; set aside. Heat butter in a 2-qt. saucepan over medium heat; cook, without stirring, until butter begins to brown, about 5 minutes. Pour through a fine strainer into a bowl; cool.

② Whisk sugars, salt, and egg whites in a bowl until smooth. Add flour, ground pistachios, almonds, and baking powder; stir until combined. Add browned butter; stir until smooth. Refrigerate for 1 hour.

③ Heat oven to 350°. Pour about 1 tsp. batter into each mold; sprinkle with chopped pistachios, and bake until golden brown, about 16 minutes. Makes about 7 dozen cakes. P

Lemon Souffle

86 There is something unforgettable about a soufflé. I remember my first, at the magnificent Le Perroquet restaurant in Chicago in 1978. It was in that hushed dining room that I actually swooned, not only for the soufflé—a magical blending of eggs, air, and acid—but for my profession, too. Under duress (amounting to a lot of begging), Le Perroquet's owner, Jovan Trboyevic, hired me, putting me to work on the pastry station, where I made dozens of soufflés every night, never tiring of their delightful ascent in the oven and their faint wobble as waiters whisked them out to the dining room at just the right moment. *—Mary Sue Milliken, co-chef-owner of Los Angeles's Border Grills and Truck*

- 2 tbsp. unsalted butter, plus more for greasing molds
- ½ cup sugar, plus more for molds
- 3 tbsp. flour
- 2 tbsp. lemon zest
- 8 eggs, separated, plus 1 egg white
- 1 cup milk
- ½ cup fresh lemon juice
- Confectioners' sugar, to garnish

① Heat oven to 375°. Grease eight 6-oz. ramekins and then coat with sugar, tapping out excess; set aside on a baking sheet. Whisk together ¼ cup sugar, flour, zest, and egg yolks in a 2-qt. saucepan; add milk and stir until smooth. Place pan over medium heat; cook, stirring often, until thickened, about 12 minutes. Pour through a fine strainer into a large bowl; stir in butter and juice.

② Place egg whites in a bowl; whisk until soft peaks form. Add remaining sugar; beat until firm peaks form. Add ⅓ of the whites to lemon mixture; stir until smooth. Add remaining whites; fold until combined. Divide batter among ramekins; bake until risen and golden brown, about 18 minutes. Immediately transfer to serving plates, and dust with confectioners' sugar. Serves 8.

When my father made his baklava—phyllo pastry luxuriating in syrup sweetening a layer of ground nuts—the smell filled the house. Back then, I believed he'd invented the stuff. I later learned that baklava likely has roots in 11th-century Persia, though versions vary today throughout the Middle East and eastern Mediterranean. No matter what form it takes, for me, it always evokes my father's kitchen. —Diana Abu-Jaber, from "Crispy Sweet" (November 2001)

87 BAKLAVA

- 5 cups finely chopped blanched almonds
- 4 ½ cups sugar
- ⅓ cup bread crumbs
- 1 ¼ tsp. ground cinnamon
- 40 sheets (about 2 lb.) phyllo dough
- 1 lb. unsalted butter, melted
- 2 tbsp. fresh lemon juice
- 1 stick cinnamon

① Heat oven to 300°. Combine almonds, ½ cup sugar, bread crumbs, and ground cinnamon in a large bowl; set filling aside. Unwrap phyllo and trim to fit an 11" x 15" x 2" baking pan. Cover phyllo sheets with a damp dish towel.

② Grease pan with some of the melted butter. Place 1 sheet of phyllo in pan; brush with butter. Lay a second sheet of phyllo over first sheet, brush with butter, and then evenly sprinkle with 2 tbsp. almond filling. Spread a sheet of phyllo out on a clean work surface, brush with butter, then transfer, buttered side up, to pan (nuts in the filling make it difficult to butter phyllo in the pan). Evenly sprinkle with almond mixture. Set aside two sheets of phyllo for the top, then continue alternating almond mixture with single buttered sheets of phyllo. Use reserved phyllo sheets, separated only by butter, to cover top.

③ Brush top with butter. Arrange pan so short side faces you. Cut across baklava with a serrated knife at about 2" intervals. You should have 8 equal strips. Sprinkle top with water, cover with 2 sheets of parchment paper, and bake until golden, about 1 ½ hours.

④ Heat remaining 4 cups sugar, juice, cinnamon stick, and 2 cups water in a saucepan over medium heat; cook until sugar dissolves, about 15 minutes. Remove from heat, and discard cinnamon stick; let cool.

⑤ Remove baklava from oven. Discard parchment paper, then pour syrup over entire surface. Tilt pan so syrup reaches all corners, then set baklava aside to cool for 2 hours. Finish cutting baklava on the diagonal for a traditional diamond shape or cut into squares. Makes 35–45 pieces.

Nanaimo Bars

88 The Nanaimo bar—an intensely sweet 1950s-era refrigerator confection—takes its name from a city on Vancouver Island in Canada, even though it was quite possibly created in the nearby town of Ladysmith (which receives the consolation prize of being Pamela Anderson's birthplace). Some might call it Canada's national dessert, as its popularity has since spread far beyond British Columbia. The no-bake square consists of a chocolate-, almond-, and coconut-enriched graham crust supporting a dense layer of buttercream, topped with a slick of semisweet chocolate. The tricky part is eating one cleanly. The heat from one's fingers begins the Nanaimo bar's descent into deliciously melting chaos. It's best held delicately on the sides, between thumb and index finger, minimizing surface contact so each bite possesses the sugary interplay of cool chocolate, soft icing, and chewy base. —*David Sax,* SAVEUR *contributing editor*

- 20 tbsp. unsalted butter, softened
- 5 tbsp. Dutch-process cocoa powder
- ¼ cup sugar
- 1 ¼ cups graham cracker crumbs
- 1 cup unsweetened shredded coconut
- ½ cup ground almonds
- 1 egg
- 2 cups confectioners' sugar
- 3 tbsp. heavy cream
- 2 tbsp. powdered milk
- 2 tsp. vanilla extract
- 8 oz. bittersweet chocolate

① Heat 8 tbsp. butter, cocoa, and sugar in a 2-qt. saucepan over medium heat until melted and smooth; stir in crumbs, coconut, almonds, and egg. Transfer to a parchment paper–lined 8" x 8" baking pan and press evenly into bottom; set aside.

② Beat 8 tbsp. butter, confectioners' sugar, cream, powdered milk, and vanilla in a bowl on medium speed of a hand mixer until smooth and fluffy; spread over chocolate layer.

③ Melt remaining butter and chocolate in a 2-qt. saucepan over medium-low heat; spread over vanilla layer. Chill until set, at least 4 hours. Cut into squares to serve. Serves 8–10.

CLOCKWISE FROM TOP LEFT: TODD COLEMAN; PENNY DE LOS SANTOS; TODD COLEMAN

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New York deli man Arnold Reuben claimed he was the first to serve cheesecake. But it was his competitor, Leo Lindemann, who hired away Reuben's pastry chef to re-create the dessert at his place, Lindy's, and made it an icon. Lindy's is gone now, but the cheesecake recipe remains. —Arthur Schwartz, from "Cream of New York" (November 2006)

89 LINDY'S CHEESECAKE

For the crust:

- 1 cup flour
- 8 tbsp. unsalted butter, cubed
- ¼ cup sugar
- 1 tsp. lemon zest
- ¼ tsp. salt
- 1 egg yolk
- ½ vanilla bean, seeds scraped and reserved

For the filling:

- 2½ lb. cream cheese, softened
- 1¼ cups sugar
- 3 tbsp. flour
- 1½ tsp. orange zest
- 1½ tsp. lemon zest
- ½ tsp. vanilla extract
- 5 whole eggs, plus 2 yolks
- ¼ cup heavy cream

① For the crust: Combine flour, butter, sugar, zest, salt, yolk, and vanilla seeds in a bowl; rub with fingers until dough forms. Form dough into 2 rounds; wrap each in plastic wrap. Chill for 1 hour. Press 1 dough round onto bottom of a 9" springform pan; pull off pieces from remaining dough and press around sides of pan. Set aside.

② For the filling: Heat oven to 500°. Beat cream cheese, sugar, flour, zests, and vanilla in a large bowl on medium-high speed of a hand mixer until smooth. Add eggs and yolks, one at a time, beating after each addition, until smooth; stir in cream. Pour filling into pan, and bake until top begins to brown, about 15 minutes. Reduce heat to 200°, and bake until just set, about 1 hour more. Transfer to a rack, and let cool completely. Cover and refrigerate at least 8 hours or overnight. Remove cake from pan and cut into slices to serve. Serves 8–12.

Chocolate Egg Cream

90 I must've said it to hundreds of kids: "Don't worry, there's no egg in a chocolate egg cream." I was a soda jerk at an ice cream parlor on Long Island. Fathers would take their kids into the shop and let them spin the stool-tops for a few minutes. Then they'd sit with them and order. The kids often made disgusted faces when they heard "egg cream," so I'd give them my spiel. They'd watch me studiously—making sure I didn't slip a poached egg or something into the glass—then drop a straw through the foamy top, take a sip, and smile. —*Greg Ferro*

- ½ cup cold milk
- 1¼ cups cold seltzer
- 2 tbsp. chocolate syrup, such as Fox's U-Bet or Hershey's

Pour milk into a 16-oz. drinking glass and then slowly pour over seltzer, using a long-handled spoon to constantly stir until foamy. Add syrup, and stir from the bottom until just blended, leaving the foamy head at the top white. Makes 1 drink.

RUM RAISIN ICE CREAM

91 If classic vanilla ice cream can be bested, it's only by iconic rum raisin. How the latter combination first came to prominence is anyone's guess, but it may have reached its apotheosis in the 1980s, when it became Häagen-Dazs's ultimate cult flavor. Anyway, the combination of rum and raisins has long elevated all kinds of desserts; you'll find them together in bread pudding and rice pudding, in dessert sauces, candies, and cakes. But when applied to a vanilla custard base, the flavors truly shine: a concentrated burst of dried fruit cut by the boozy kick of rum, all cushioned by creamy dairy. It's kid-friendly sweetness and grown-up complexity, all in one bite.

- 1 cup raisins
- 1 cup dark rum
- ¾ cup sugar
- 6 egg yolks
- 2 cups milk
- 2 cups heavy cream
- 1 tbsp. vanilla extract

① Place raisins and rum in a small bowl, cover with plastic wrap, and let sit until raisins soften and absorb rum, at least 8 hours or overnight. Drain, reserving 2 tbsp. rum, and set raisins and rum aside.

② Place sugar and yolks in a 4-qt. saucepan, and whisk until pale yellow and lightened slightly, about 2 minutes. Add milk, and stir until smooth. Place over medium heat, and cook, stirring often, until mixture thickens and coats the back of a spoon, about 10 minutes. Pour through a fine strainer into a large bowl. Whisk in drained raisins along with reserved rum, cream, and vanilla; cover custard with plastic wrap, pressing it against the surface of the custard, and refrigerate until chilled.

③ Pour custard into an ice cream maker, and process according to manufacturer's instructions until churned and thick. Transfer to an airtight container, and seal. Freeze until set before serving, at least 4 hours. Makes about 1½ quarts.

FROM LEFT: ANDRE BARANOWSKI; TODD COLEMAN; PENNY DE LOS SANTOS; TODD COLEMAN

Blondies

92 In life, they say it's the blondes who always win over the brunettes. Not so with brownies, which have the decided edge over their fairer sisters. I've always been a sucker for a good brownie, the darker the better, and really, who isn't? It's the iconic taste of childhood, right up there with chocolate chip cookies. It wasn't until I got to high school that I met my first blondie. I was highly skeptical. Why was it so pale? Where was the chocolate? But one bite in, and I was hooked, a blondie convert in the deepest way. Like a brownie in shape and texture, it was packed with all the brown sugar and butterscotchy goodness of my beloved chocolate chip cookies, but softer and more substantial. In fact, the inside of a just-baked blondie is just one step removed from raw chocolate chip cookie dough, but better because you can eat it in front of your friends without them thinking you are mildly insane. Although the origin of the blondie is murky, according to Andrew F. Smith in *The Oxford Companion to American Food and Drink* (Oxford University Press, 2007), it might well have been the original brownie. The first recognizable brownie recipes in the late 19th century got their hue from molasses. Chocolate was an early-20th-century innovation that quickly became the norm. At about mid-century, molasses brownies became known as blonde brownies. Soon after, the name shortened to blondies, giving the confection its own identity outside the brownie's shadow. The only question is whether they really do have more fun. That's up to the eater to decide. —*Melissa Clark, author of* Cook This Now *(Hyperion, 2011)*

- 12 tbsp. unsalted butter, melted, plus more for pan
- 2 cups flour, plus more for pan
- 1 ½ tsp. baking powder
- ¼ tsp. kosher salt
- 1 ¼ cups light brown sugar
- ½ cup sugar
- 1 tsp. vanilla extract
- 2 eggs
- 2 cups roughly chopped white chocolate

Heat oven to 350°. Grease and flour a 9" x 13" baking pan; set aside. Whisk together flour, baking powder, and salt; set aside. Whisk together sugars, vanilla, and eggs together in a bowl until smooth. Add butter, and stir until smooth. Add flour mixture, and stir until just combined. Stir in white chocolate, and spread batter in prepared pan. Bake until a toothpick inserted in the middle comes out with a few crumbs attached, about 20 minutes. Makes 12.

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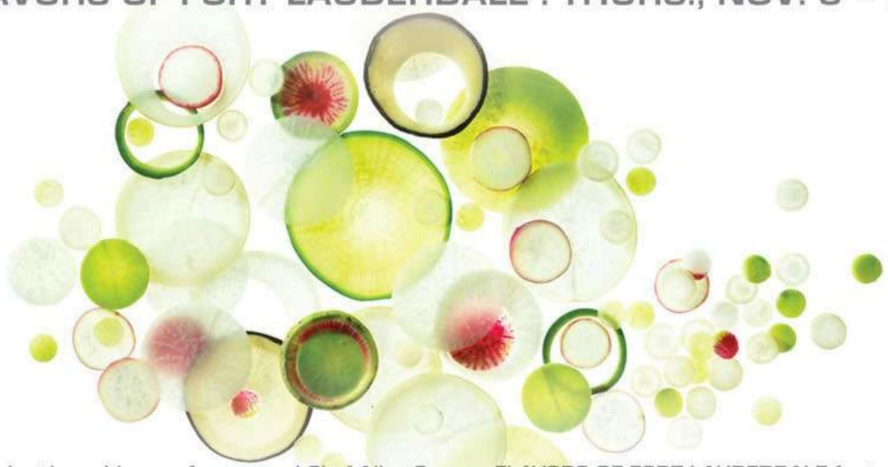

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93 Boston Cream Pie

The French pastry chef who invented the Boston cream pie at the city's Parker House Hotel probably didn't anticipate that, well over a century later, the cake would still be around, sold in supermarkets, interpreted as cupcakes, as ice cream, even finding prominence as a doughnut flavor. But there's an unwavering appeal to those two layers of golden sponge cake sandwiching thick custard, all topped with a glossy layer of chocolate—technically, it's not a pie at all. We're not surprised by its popularity, or its staying power. In fact, we'd rather not imagine a world without it.

For the cake:

- 12 tbsp. unsalted butter, softened, plus more for pan
- 1 ½ cups flour, plus more for pan
- 2 tsp. baking powder
- ½ tsp. kosher salt
- 1 cup sugar
- 2 tsp. vanilla extract
- 3 eggs
- ⅔ cup buttermilk

For the filling and glaze:

- 1 cup sugar
- ¼ cup cornstarch
- ½ tsp. kosher salt
- ½ vanilla bean, seeds scraped and reserved
- 6 egg yolks
- 1 ½ cups milk
- 4 tbsp. unsalted butter, cubed and chilled
- 1 tsp. vanilla extract
- 4 oz. 60-percent bittersweet chocolate, finely chopped
- ½ cup heavy cream

① Make the cake: Heat oven to 350°. Grease and flour a 9" round cake pan; set aside. Whisk together flour, baking powder, and salt in a bowl; set aside. In another bowl, beat butter, sugar, and vanilla on medium-high speed of a hand mixer until pale and fluffy, about 3 minutes. Add eggs one at a time, beating well after each, until smooth. Alternately add dry ingredients and buttermilk in 3 batches, beginning and ending with dry ingredients; beat until just combined. Pour into pan; smooth top with a rubber spatula. Bake until a toothpick inserted in the middle comes out clean, about 35 minutes. Let cool for 15 minutes, and then invert onto a wire rack; let cool completely.

② Make the filling: Whisk together sugar, cornstarch, salt, and vanilla seeds in a 4-qt. saucepan; add yolks, and whisk until smooth. Stir in milk, and place pan over medium heat; cook, stirring constantly, until thickened, about 10 minutes. Remove from heat, and add butter one cube at a time, whisking until smooth; stir in vanilla extract. Transfer pudding to a bowl and cover with plastic wrap; chill until firmed, at least 2 hours.

③ Make the glaze and assemble cake: Place chocolate in a bowl. Bring cream to a boil in a 1-qt. saucepan over high heat; pour over chocolate and let sit for 1 minute. Slowly stir chocolate and cream until smooth and shiny; set aside to cool for 10 minutes. Using a serrated knife, split cake horizontally into two layers so that the top layer is slightly smaller than the bottom. Spread chilled pudding over cut side of bottom layer and cover with top layer; pour chocolate glaze evenly over cake, letting it drip down the side of the cake. Refrigerate cake until glaze is set, at least 30 minutes. Serve chilled or at room temperature. Serves 10.

PENNY DE LOS SANTOS

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TREACLE TART

94 In Britain, *treacle* is a word applied to everything from sticky molasses to golden syrup, which is lighter in character and in color, and an essential component of our beloved treacle tart. Inside a buttery shortbread crust, a molten goo of golden syrup drowns bread crumbs and lemon zest. With little more to it than warming ginger and an egg whisked with cream to set the center, its very simplicity is its ultimate strength. —*Tamasin Day-Lewis, author of* Food You Can't Say No To *(Quadrille Publishing, 2012)*

- 1 1/2 cups flour
- 8 tbsp. unsalted butter, cubed and chilled
- 1/2 tsp. kosher salt
- 1 cup Lyle's golden syrup or molasses
- 6 tbsp. bread crumbs
- 3 tbsp. heavy cream
- 1 egg, lightly beaten
- Zest of 1 lemon
- Whipped cream, for serving

① Place flour, 6 tbsp. butter, and 1/4 tsp. salt in a bowl; rub flour and butter together until pea-size crumbles form. Add 1/4 cup ice-cold water; stir until dough forms. Transfer to a work surface; form into a flat disk. Wrap in plastic wrap; chill for 1 hour. Meanwhile, heat syrup in a 2-qt. saucepan over medium heat until loose. Remove from heat; stir in remaining butter and salt, bread crumbs, cream, egg, and zest. Set filling aside.

② Heat oven to 375°. Using a rolling pin, roll dough into an 11" circle; transfer to a 9" fluted tart pan with a removable bottom. Trim excess dough; chill for 30 minutes. Prick bottom with a fork; cover with a sheet of parchment paper. Fill with dried beans; bake until crust is set, about 20 minutes. Remove paper and beans; bake until light brown, about 10 minutes. Pour filling into tart shell; bake until filling is just set, about 30 minutes. Serves 8.

Butterscotch Pudding

96 Every so often, an old classic gains new traction at an influential restaurant, spreads to menus all over, and eventually trickles down to the home cook. Such appears to be the fate of butterscotch pudding. In 2007, chef Nancy Silverton put an Italian spin on the dessert, calling it a "budino" and topping it with caramel sauce and *fleur de sel.* The sweet-salty revelation inspired all sorts of tributes—including this one from chef Jeff Mahin of Stella Rosa Pizza Bar in Santa Monica, which he sets with gelatin instead of eggs for a lighter feel. Call it what you will, it is still, at its core, everything we've always loved about butterscotch pudding.

For the pudding:

- 2 tbsp. milk
- 1 tbsp. powdered gelatin
- 10 oz. high-quality butterscotch chips, such as Guittard
- 2 tbsp. bourbon
- 4 cups heavy cream
- 3 tbsp. light brown sugar
- 1 tbsp. sugar
- 1 tsp. kosher salt
- 1/2 vanilla bean, seeds scraped and reserved

For the caramel sauce:

- 2/3 cup sugar
- 6 tbsp. unsalted butter, cubed
- 3 tbsp. light corn syrup
- 2 1/2 cups heavy cream
- 1 tsp. kosher salt
- Flaked sea salt, to taste

① Make the pudding: Combine milk, gelatin, and 1 tbsp. water in a bowl; let sit to soften gelatin, about 5 minutes. Place butterscotch and bourbon in a blender; set aside. Boil cream, both sugars, salt, and vanilla seeds in a 2-qt. saucepan over medium-high heat until sugar dissolves. Remove from heat, add gelatin mixture, and stir until gelatin dissolves. Pour into blender, let sit for 5 minutes, and purée until smooth. Divide among eight 6-oz. serving glasses. Chill until set, about 4 hours.

② Make the caramel sauce: Heat sugar, butter, and corn syrup in a 4-qt. saucepan over medium-high heat; cook, without stirring, until mixture turns dark amber. Meanwhile, boil cream and kosher salt in a 2-qt. saucepan. Pour into caramel; cook, stirring, until smooth. Let cool; divide sauce among set pudding cups. Sprinkle lightly with sea salt before serving. Serves 8. P

CLOCKWISE FROM TOP LEFT: TODD COLEMAN; LANDON NORDEMAN; TODD COLEMAN

If you mix plenty of pitted black cherries into what may be best described as a slightly thick crêpe batter, you will have the makings of clafoutis Limousin, *a type of cake from rural southern central France that takes its name from* clafir, *a dialect word meaning "to fill." And fill it does—not least because it's so good that one's tendency is to ask for seconds and thirds.* —Corinne Trang, from "Not Cherry Pie" (May/June 1998)

95 CLAFOUTIS

French Cherry-Filled Batter Cake

- 1 tbsp. unsalted butter, softened
- 1 1/4 cups milk
- 6 tbsp. sugar
- 2 tbsp. kirsch
- 1 tbsp. vanilla extract
- 6 eggs
- Kosher salt, to taste
- 3/4 cup flour
- 3 cups black cherries, pitted or unpitted
- Confectioners' sugar, for dusting

① Heat oven to 425°. Grease a 9" cast-iron skillet or baking dish with butter; set aside. Combine milk, sugar, kirsch, vanilla, eggs, and salt in a blender. Blend for a few seconds to mix ingredients, then add flour and blend until smooth, about 1 minute.

② Pour batter into buttered skillet, then distribute cherries evenly over top. Bake until a skewer inserted into batter comes out clean and a golden brown crust has formed on top and bottom of clafoutis, about 30 minutes. Dust with confectioners' sugar before serving. Serves 8. P

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"The fine arts are five in number," wrote the chef Marie-Antoine Carême, "painting, sculpture, poetry, music, and architecture—whereof the principle branch is confectionery." He knew what he was talking about. After all, he created croquembouche, *a spire of caramelized cream puffs.* —Catherine Whalen, from "Towering Cream Puffs" (December 1998)

97 CROQUEMBOUCHE

Caramel-Glazed Cream Puffs

For the *pâte à choux* dough:
- 12 tbsp. unsalted butter
- ¼ tsp. kosher salt
- 2 cups flour
- 9 eggs

For the filling:
- 1½ cups milk
- ½ cup sugar
- 3 tbsp. cornstarch
- 4 egg yolks
- 1½ tsp. vanilla extract
- 16 tbsp. unsalted butter, softened

For the caramel:
- 4 cups sugar

① For the *pâte à choux*: Heat oven to 425°. Bring butter, salt, and 1½ cups water to a boil in a 4-qt. saucepan over high heat. Remove pan from heat, add flour all at once, and stir vigorously with a wooden spoon until mixture forms a thick dough and pulls away from sides of pan, about 2 minutes. Return pan to heat and cook, stirring constantly, until dough is lightly dried, about 2 minutes more. Transfer dough to a bowl, and let cool for 5 minutes; using a wooden spoon, beat in 8 eggs, one at a time, making sure each egg is completely incorporated before adding the next. Dough will come together and be thick, shiny, and smooth.

② Dip two spoons in water, shake off excess, and scoop a walnut-size piece of dough with one spoon. With other spoon, scrape dough onto parchment-lined baking sheet, setting pieces 1" apart on a baking sheet. Lightly beat remaining egg with pinch of salt and brush each piece of dough with it. Bake until puffed and light brown, about 10 minutes. Reduce oven temperature to 350°, and continue to bake until well browned, about 15 minutes. Let cool.

③ For the filling: Bring 1 cup milk and sugar to a boil in a 4-qt. saucepan over medium heat. Meanwhile, whisk remaining milk, cornstarch, and egg yolks together in a large bowl. Slowly pour half the hot milk into yolk mixture, whisking constantly, then return mixture to saucepan, and cook, stirring constantly with a wooden spoon, until it thickens and just returns to a boil. Stir in vanilla and transfer to a bowl; cover with plastic wrap and refrigerate until chilled. In a large bowl, beat butter on medium speed of a hand mixer until pale and fluffy. Add cold filling and beat until smooth and fluffy, about 4 minutes. Spoon filling into a pastry bag fitted with a plain ¼" tip. Gently poke a hole in the flat side of each baked, cooled puff with tip and pipe in filling.

④ For the caramel: Place 2 cups sugar and ½ cup water in a shallow saucepan and stir to combine. Cover and cook over medium heat until sugar turns light amber, about 15–20 minutes. Remove from heat.

⑤ Using tongs, dip top of filled puffs in hot caramel. Place puffs, glazed side up, on a plastic-lined tray. Form base with 12–14 glazed, cooled puffs, sticking them together with more caramel. Add puffs, layer by layer, to form a hollow cone. (Reheat caramel until liquid again if it becomes too thick; repeat making more caramel with remaining sugar and ½ cup water when first batch of caramel becomes too thick to work with.) Allow caramel to cool until it is the consistency of honey. With a spoon, drizzle thin strings of caramel around cone; let cool until brittle and set. Serve croquembouche within 4 hours of making to ensure the filling doesn't soften the puffs. Serves 16.

TODD COLEMAN

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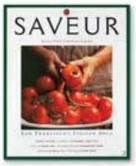

The recipes my grandmother passed down are simple and durable, having survived repeat performances at all manner of family gatherings. A special place is reserved for this chocolate layer cake. It delivers a velvety crumb, an honest chocolate taste, and a rich icing. It is a cake from my family's heart. —Robbin Gourley, from "Chocolate Cake" (September/October 1994)

98 CHOCOLATE CAKE

For the cake:
- 1 cup milk
- 4 oz. unsweetened chocolate, finely chopped
- 2 cups flour
- ½ tsp. kosher salt
- 1 tsp. baking soda
- 1 cup dark brown sugar
- 1 cup sugar
- 1 cup vegetable shortening
- 3 large eggs
- 1 tsp. vanilla extract

For the icing:
- 2 oz. unsweetened chocolate, finely chopped
- 2 cups sugar
- ½ cup milk
- ¼ cup light corn syrup
- 8 tbsp. unsalted butter
- ¼ tsp. kosher salt
- 1 tsp. vanilla extract

① For the cake: Bring milk to a boil in a 1-qt. saucepan. Remove from heat, add chocolate, and cover; set aside for 5 minutes. Stir until smooth. Heat oven to 350°. Grease and flour three 9" cake pans; set aside. Whisk together flour and salt in large bowl; set aside. Dissolve baking soda in ⅓ cup hot water; set aside.

② In the bowl of a stand mixer fitted with a paddle, beat both sugars and shortening until fluffy, about 3 minutes. Add eggs one at a time, beating well after each, until smooth. Add flour and chocolate mixtures alternately, beginning and ending with flour mixture, and beat until smooth. Beat in soda water and vanilla. Divide batter evenly among pans, and smooth tops. Bake until a toothpick inserted in the middle of the cakes comes out clean, about 30 minutes. Let cool for 10 minutes, then invert cakes onto a wire rack to cool completely.

③ For the icing: Heat chocolate, sugar, milk, corn syrup, butter, and salt in a saucepan over medium-high heat; attach a candy thermometer to side of pan, and cook until mixture thickens and reaches 220° on thermometer.

④ Pour icing into a mixing bowl; beat on medium speed of a hand mixer until slightly cooled. Add vanilla, increase speed to high, and beat until consistency of frosting. Working quickly, place 1 cake on a cake stand; spread about ½ cup icing on top. Cover with second cake; spread with ½ cup icing. Cover with last cake, and spread icing over top and sides of cakes. Let cool to set icing before cutting and serving. Serves 10.

TODD COLEMAN

PHOTO: MATTHEW NOEL

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Crumb Coffee Cake

99 By the 1950s the United States was a nation of habitual coffee drinkers, thanks to post–World War II promotional campaigns by the Pan-American Coffee Bureau and others. These showed Hollywood stars, often in formal dress, enjoying a ritual that was adopted from industrial-era mills: the coffee break. Plain cakes such as pound cakes, marble cakes, and crumb cakes were renamed coffee cakes, and became instant classics of our American baking repertoire. Unadorned except perhaps for a drizzle of icing, a slice of coffee cake is easily eaten out of hand; I learned to love both baking and eating them early on because of their ease of preparation and their simple and straightforward flavors and textures. —*Nick Malgieri, author of* Bread *(Kyle Books, 2012)*

For the crumb topping:

- 1 1/2 cups flour
- 3/4 cup sugar
- 1 tsp. ground cinnamon
- 1/2 tsp. baking powder
- 1/2 tsp. kosher salt
- 12 tbsp. unsalted butter, cubed and chilled
- 1/2 cup finely chopped walnuts

For the cake:

- 8 tbsp. unsalted butter, softened, plus more for pan
- 2 cups flour, plus more for pan
- 1 tbsp. baking powder
- 1/2 tsp. kosher salt
- 3/4 cup sugar
- 1 tsp. vanilla extract
- 1 egg
- 2/3 cup milk

① Make the crumb topping: Whisk together flour, sugar, cinnamon, baking powder, and salt in a bowl; add butter, and rub into flour mixture with your fingers until large clumps form. Stir in walnuts, and refrigerate until ready to use.

② Make the cake: Heat oven to 350°. Grease and flour an 8" x 8" baking pan; set aside. Whisk together flour, baking powder, and salt in a bowl; set aside. Beat butter, sugar, and vanilla in a bowl on medium-high speed of a hand mixer until pale and fluffy, about 3 minutes. Add egg; beat until smooth. Alternately add dry ingredients and milk in 3 batches, beginning and ending with dry ingredients; beat until combined. Pour into pan; smooth top. Break topping up into large clumps; sprinkle evenly over batter. Bake until topping is lightly browned and a toothpick inserted in the middle comes out clean, about 40 minutes. Serves 10.

TODD COLEMAN (3)

PAIN AU CHOCOLAT

Chocolate Croissant

100 Everybody in France seems to eat croissants daily, especially *pain au chocolat*. Some prefer a thin slice of chocolate folded into the dough—me, I like a big bar. No matter how much you put inside, it should be very good quality. *—François Payard, pastry chef and owner of FP Patisserie*

- 1 tbsp. yeast
- 1/2 cup milk
- 1/3 cup sugar
- 1 1/2 cups plus 2 tbsp. unsalted butter, barely softened, plus 3 tbsp., melted and cooled
- 1 tbsp. powdered milk
- 1 tbsp. kosher salt
- 4 cups flour
- 18 1/2"-wide x 3"-long bittersweet chocolate bars
- 1 egg mixed with 1 tbsp. water, for egg wash

① Stir together yeast and 1/2 cup water heated to 115° together in the bowl of a stand mixer fitted with a dough hook; let sit until foamy, about 10 minutes. Stir in milk, sugar, 3 tbsp. melted butter, powdered milk, and salt; add flour. Mix on medium speed until a stiff dough forms, about 5 minutes. Transfer to a work surface and form into a thick square; wrap in plastic wrap and refrigerate for 2 hours.

② Place remaining butter on a sheet of plastic wrap; cover with another sheet. Using a rolling pin, pound and shape butter into a 6", 1/2"-thick square; set aside. Using rolling pin, roll dough into an 16" square on a lightly floured work surface. Unwrap butter square, and place on dough so its corners line up with the middle point

of each side of dough square; fold dough corners over butter so they meet in the center. Roll dough into a 12" x 9" rectangle, and then tri-fold dough like a letter. Roll the dough into a 12" x 9" rectangle and repeat folding. Wrap in plastic wrap; chill for 30 minutes. Repeat rolling and folding dough twice more; chill for 1 hour.

③ Roll dough into a 20" x 14" x 1/4" thick sheet; halve lengthwise. Cut each half into about 9 triangles, about 3 1/2"-wide at their base; cut a 1/2"-deep slit in the middle of each wide base. Place 1 chocolate bar parallel to the base near the cut; holding the tip of the opposite corner down, roll the base over the chocolate toward the tip until it forms a tight roll. Place croissant on a parchment paper–lined baking sheet, tip side down, and brush with egg wash. Repeat with remaining triangles, bars, and egg wash. Let croissants sit until doubled in size, about 2 1/2–3 hours.

④ Heat oven to 375°. Working with one baking sheet at a time, brush croissants with more egg wash; bake until deep golden brown, about 20 minutes. Makes 18 croissants.

Sweet Potato Pie

101 Mrs. Bonner, who passed away in 2000 at the age of 94, kept a marvelous café in Crawfordville, Georgia, population 534. There was just one dessert available—sweet potato pie, which we liked so much that we managed to wangle the recipe from her. The secret to its especially bright color is the use of boiled sweet potatoes instead of baked. *—Jane and Michael Stern,* SAVEUR *contributing editors*

- 1 3/4 cups flour
- 8 tbsp. unsalted butter, cubed and chilled, plus 8 tbsp. melted and cooled
- 1 tsp. kosher salt
- 2 cups boiled and mashed sweet potatoes
- 1 cup sugar
- 1/2 cup evaporated milk
- 1 tsp. vanilla extract
- 2 eggs, lightly beaten

① Place flour, 8 tbsp. chilled butter, and 1/2 tsp. salt in a food processor, and pulse until pea-size crumbles form. Add 1/4 cup ice-cold water; pulse until dough forms. Form dough into a ball and transfer to floured work surface; form into a disk. Wrap in plastic wrap and refrigerate for 1 hour.

② Heat oven to 375°. In a bowl, whisk together remaining melted butter and salt, sweet potatoes, sugar, milk, vanilla, and eggs until smooth; set filling aside.

③ Unwrap dough and transfer to a floured work surface. Using a rolling pin, roll until 1/8" thick. Transfer to a 9" pie pan and trim excess dough from edges; crimp with a fork or your fingers, if you like. Pour filling over crust and smooth top with a rubber spatula. Bake until crust is lightly browned and filling is set, about 1 hour. Let cool completely before serving. Serves 8.

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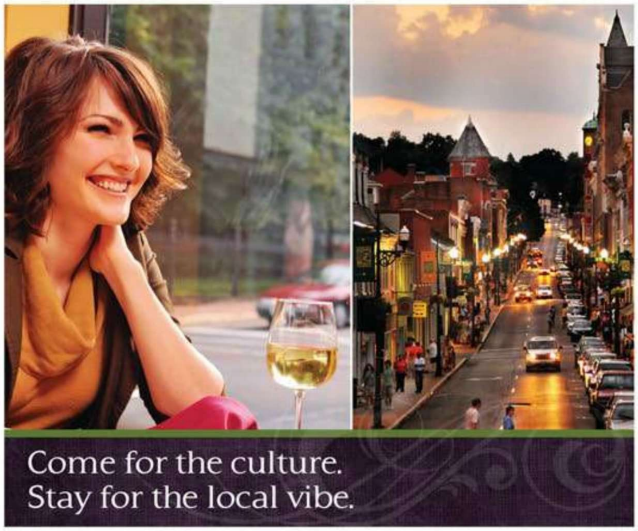

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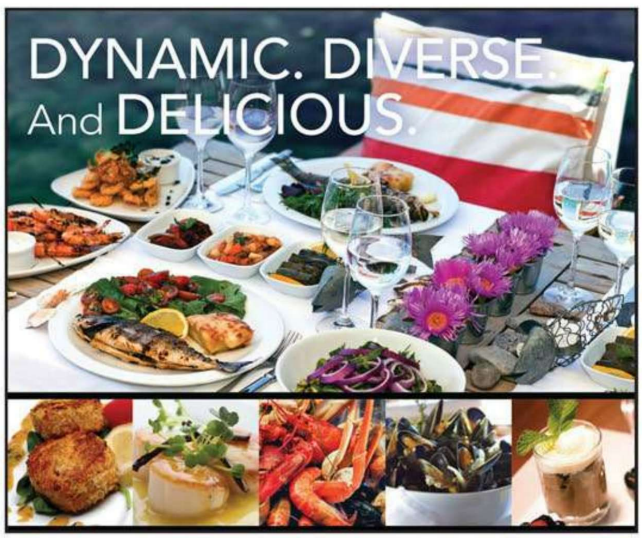

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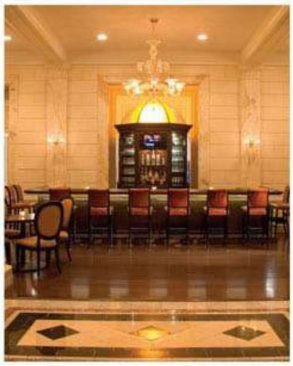

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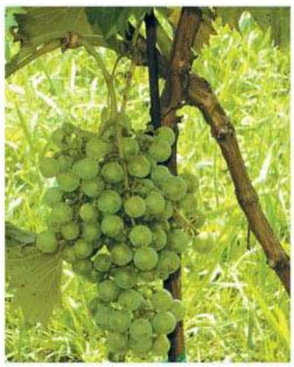

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THE PANTRY

A Guide to Resources

In producing the stories for this issue, we discovered ingredients and information too good to keep to ourselves. Please feel free to raid our pantry!

BY BEN MIMS

Appetizers & Side Dishes

To make the Spanish chilled tomato soup recipe (see page 13), buy **Iberian ham**, available from La Tienda (look for "Jamón Ibérico"; $29.50 for a 4-ounce package of slices; 800/710-4304; tienda.com). To make the Thai minced pork salad recipe (see page 14), buy **kaffir limes leaves**, available from Grocery Thai ($4.25 for 25–35 leaves; 818/469-9407; grocerythai.com). To prepare the Argentine hominy stew recipe (see page 17), purchase **broken hominy**, available from The Latin Products (look for "Goya Golden Hominy Corn"; $1.39 for a 14-ounce bag; 800/694-8344; thelatinproducts.com). To make the beef and bulgur wheat meatball recipe (see page 18), use **ground sumac**, available from The Great American Spice Co. ($4.99 for a 4-ounce pack; 877/677-4239; americanspice.com). To prepare the Japanese egg custard recipe (see page 20), buy **iriko**, available from Pacific Mercantile Company ($6.99 for a 4-ounce pack; 603/295-0293; pacificeastwest.com); **kombu**, available from Swanson Health Products ($8.73 for a 2.1-ounce pack; 800/824-4491; swansonvitamins.com); **bonito flakes**, available from Amazon ($16 for a 3.52-ounce pack; amazon.com); and **mirin**, available from Asian Food Grocer ($3.18 for a 10-ounce bottle; asianfoodgrocer.com). To make the dry-fried green beans recipe (see page 21), purchase **pickled mustard greens**, available from BuyAsianFoods.com (look for "Dua Cai Chua"; $1.19 for a 10.5-ounce package; 888/598-9961; buyasianfoods.com), and **Chinese cooking wine**, available from Indian Foods Co. ($7.99 for a 25-ounce bottle; 866/331-7684; indianfoodsco.com). To prepare the mulligatawny recipe (see page 21), use **Aleppo pepper**, available from The Spice House ($4.99 for a 2-ounce jar; 847/328-3711; thespicehouse.com). To make the South Indian onion stew recipe (see page 23), buy **chana dal**, available from Nuts.com ($2.99 for a 1-pound bag; 800/558-6887; nuts.com); **Asian tamarind concentrate**, available from Grocery Thai ($5.50 for a 16-ounce package; see above); **asafoetida**, available from My Spice Sage ($3.50 for a 1-ounce bag; 877/890-5244; myspicesage.com); and **curry leaves**, available from Red Onion Spice & Tea Company ($3.75 for a 2-ounce pack; 907/988-1530; redonionspice.com). To make the Indian spiced potato pastries recipe (see page 30), use **amchoor** (mango powder), available from Desi Mart (look for "Amchur"; $3.99 for a 7-ounce bag; 800/473-3746; desimart.com), and **anardana** (dried pomegranate powder), available from Khana Pakana ($2.97 for a 100-gram box; 347/746-7572; shop.khanapakana.com). To prepare the stewed fava beans recipe (see page 32), buy **canned fava beans**, available from Khana Pakana ($1.29 for a 15-ounce can; 347/746-7572; khanapakana.com). To make the red-cooked eggplant recipe (see page 36), purchase **chili bean paste**, available from Amazon.com (prices vary; look for Lee Kum Kee Chili Bean Sauce); **Chinese cooking wine**, available from Indian Foods Company (see above); and **hot sesame chili oil**, available from Far Away Foods ($5.60 for a 5-ounce bottle; 415/657-0123; farawayfoods.com).

Main Dishes

To prepare the chicken, olive, and lemon tagine recipe (see page 41), use **preserved lemons**, available from Williams-Sonoma ($12.95 for a 7-ounce jar; 877/812-6235; williams-sonoma.com). To make the sour fish soup recipe (see page 41), buy **Asian tamarind concentrate**, available from Grocery Thai (see above), which you'll also need to prepare the chana masala recipe (see page 42) along with **amchoor (mango powder)**, available from Desi Mart (see above). To make the South African meat pie recipe (see page 44), use **Asian tamarind concentrate**, available from Grocery Thai (see above). To prepare the eggs Sardou recipe (see page 46), buy **black truffles**, available from Buy.com ($110 for 4 ounces; 800/800-0800; buy.com). To make the spinach with fresh Indian cheese recipe (see page 47), buy **paneer**, available from Amazon ($4.99 for 8 ounces; amazon.com). To prepare the falafel recipe (see page 48), use **za'atar**, available from Nuts.com ($4.99 for a 1-pound bag; see above). To make the Korean noodles with beef and vegetables recipe (see page 46), purchase **dried Korean sweet potato noodles**, available from Amazon ($12.25 for a 1.4-ounce package; amazon.com). To prepare the Ethiopian chicken stew recipe (see page 51), use **Berbere spice mix**, available from The Shelburne Country Store ($9.95 for an 80-gram tin; 800/660-3657; shelburnecountrystore.com), and **Ethiopian spiced butter**, available from Yagermoya ($15.99 for a 16-ounce jar; look for "niter kibbeh"; 888/435-5376; yagermoya.com). To make the Indonesian fried rice recipe (see page 51), buy **dried shrimp paste**, available from eFoodDepot.com ($1.98 for a 10-ounce block; 888/553-5650; efooddepot.com), and **kecap manis**, available from Yollie's Oriental Market & Gift Shop ($4.99 for a 20.9-ounce bottle; 888/407-9550; yollieorientalonline.com). To prepare the Brazilian shrimp stew recipe (see page 60), purchase **dried shrimp**, available from Grocery Thai ($4.50 for a 3-ounce package; 818/469-9407; grocerythai.com) and **dende oil**, available from Arcata Pet Supplies ($7.19 for a 4-ounce jar; 800/822-9085; arcatapet.com). To make the creamy chicken curry recipe (see page 61), use **dried rose petals**, available from Amazon ($24.99 for 1 pound; amazon.com). To make the moussaka recipe (see page 64), purchase **graviera cheese**, available from iGourmet.com (look for "Kefalograviera"; $9.99 for an 8-ounce piece; 877/446-8763; igourmet.com). To prepare the chicken pot pie recipe (see page 65), use **black truffles**, available from Buy.com (see above), and **black truffle oil**, available from Oliviers & Co. ($24 for a 3.4-ounce bottle; 877/828-6620; oliviersandco.com). To make the pork adobo recipe (see page 65), buy **palm vinegar**, available from Phil Am Food ($1.49 for a 33.81-ounce bottle; 201/963-0455; philamfood.com); **Philippine shrimp paste (bagoong)**, available from Amazon ($4.99 for an 8.85-ounce jar; amazom.com); and **Philippine fish sauce (patis)**, available from Amazon ($0.99 for a 200-milliliter bottle; amazon.com). To make the chile verde recipe (see page 72), use **green enchilada sauce**, available from Organic Food Choice ($47.41 for twelve 15-ounce cans; 888/286-2347; organicfoodchoice.com).

Desserts

To prepare the pistachio financiers recipe (see page 79), buy **round financier molds**, available from Kerekes Baking Supply ($14.95; look for Flexible Bakeware: Flan 0.68-ounce, 1.57"-diameter; 800/525-5556; bakedeco.com). To make the treacle tart recipe (see page 86), purchase **Lyle's Golden Syrup**, available from English Tea Store ($4.33 for a 454-gram tin; 877/734-2458; englishteastore.com). To prepare the butterscotch pudding recipe (see page 86), use **Guittard butterscotch chips**, available from Amazon ($6.50 for a 12-ounce bag; amazon.com).

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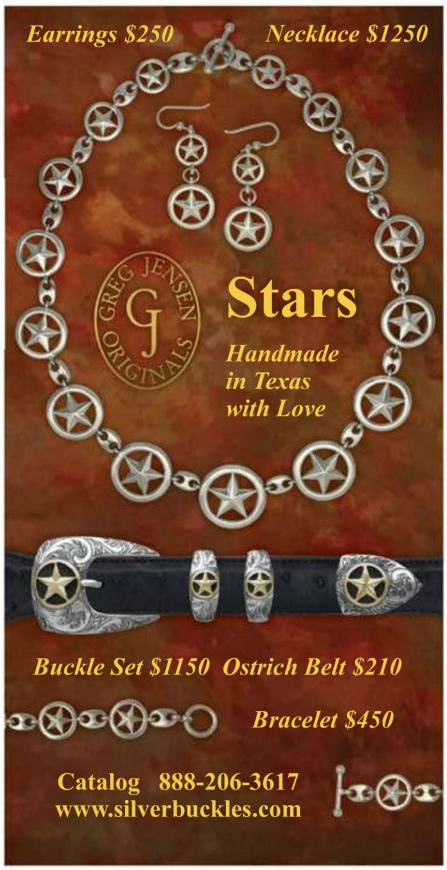

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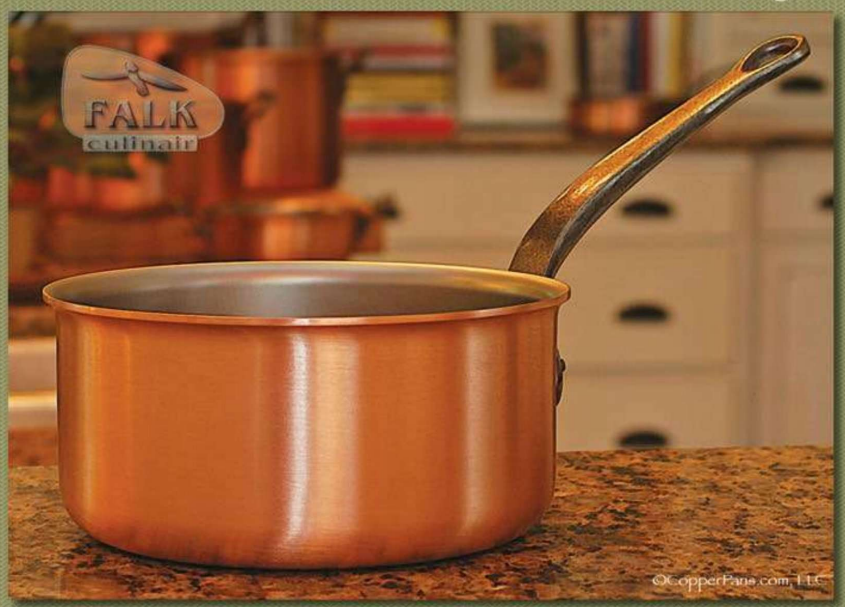

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MOMENT

TIME March 1964

PLACE Desilu Studios, Hollywood, California

In a classic episode from The Lucy Show, *Lucille Ball is brought to trademark tears by the discovery that baking pie is no piece of cake.*

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